From the Library of

GEORGE CHARLES WILLIAMSON,

Burgh House, Hampstead.

SHELF ~~Under 48~~ 85

Chris.r Anderson R.N
Left by his Bro. Tho.s 1820,

THE

WINE AND SPIRIT

DEALER'S AND CONSUMER'S

Vade-Mecum;

PRICE FOUR SHILLINGS.

BRISCOE, PRINTER,
ANGEL STREET, LONDON.

THE

WINE AND SPIRIT

DEALER'S AND CONSUMER'S

Vade-Mecum;

CONTAINING

INSTRUCTIONS

FOR MANAGING, FLAVOURING, COLOURING,

PRESERVING, AND RECOVERING

Wines and Spirits;

WITH A

COLLECTION OF APPROVED RECEIPTS

FOR MAKING

BRITISH WINES,

COMPOUNDS, CORDIALS, CYDER, PERRY,

AND VINEGAR;

AND FOR RECOVERING ALE AND PORTER,

WHEN STALE OR FLAT.

ALSO, DIRECTIONS FOR

Brewing on a small Scale.

By R. WESTNEY.

A NEW EDITION.

LONDON;

SOLD BY LACKINGTON AND CO. FINSBURY-SQUARE;

AND BY ALEX. MORREN, EDINBURGH.

1817.

GENERAL CONTENTS.

PREFACE.	PAGE
Preparation of Utensils, &c. –	1
Foreign Wines – – –	7
Brandy – – – –	29
Rum – – – –	34
Holland Gin – – – –	38
British Spirits – – –	41
———Compounds – –	46
———Wines – – –	79
Cyder and Perry – –	121
Malt Liquor – –	127
Vinegar – – –	144
Medical Wines – –	150
Necessary Articles for Wine and Spirit Vaults – –	156

PREFACE.

BEING of opinion that what may benefit many ought not to be concealed by a few, from views of profit or from pride, and when I reflected on the ſelfiſh conduct of ſome who, either through ſtudy or by chance, and ſometimes for payment, have acquired certain valuable ſecrets, which, with the utmoſt induſtry, they conceal, in order to be the more admired, or that they may render them of benefit to themſelves,

I have often thought it a pity that knowledge, in every department of buſineſs, was not more widely and liberally diffuſed. Truſting that the following treatiſe on the manufacture and management of wines and ſpirits will be of great utility to innkeepers, dealers, and private families, and at the repeated ſolicitations of ſome friends engaged in the wine and ſpirit buſineſs, I have collected and arranged the following Receipts. I have no doubt of their uſefulneſs, as I have long known the ſtate of uncertainty that many have laboured under, ſuch as young dealers, private families, and publicans, for want of proper information on theſe ſubjects. Through ignorance of the mode of management, whole pipes of wine have turned ſour, and

great loſs has been ſuſtained in ſpirits from various accidents.

The very beſt and moſt approved receipts, at preſent in uſe, will be found in this ſmall volume. I have ſpared neither pains nor expenſe in collecting them for many years, having ſometimes for one of them paid half a guinea, though at other times got one equally good gratis; while others have told me they would not part with their receipt or method for five guineas---ſo different are the views of mankind.

Having had opportunities which few have enjoyed, I flatter myſelf that without the imputation of vanity I may ſay, I know as much on this ſubject as any other man in the kingdom; having ſpent ſome years

in the ſouth of France, where I had the opportunity of learning the moſt approved methods of practice in ſome very large vineyards and ſtores; and ſince my return, being a partner in the buſineſs, I have had the management of ſome of the firſt wine and ſpirit vaults in the kingdom.

My acquaintance with ſeveral of the moſt eminent coopers has alſo enabled me to collect many excellent receipts for making home wines. Moſt of theſe I have tried, and ſome of them have, on my recommendation, been uſed in private families, and found to anſwer well: I therefore do not ſcruple to warrant the whole,--- convinced by experience, that if the articles recommended to be uſed in mixing or compounding be good, the wines or cordials will

alſo be good of their kind. I don't mean that they will pleaſe every one, as we have not all the ſame taſte: For inſtance, in the compoſition of the ſimple article we call Shrub, one may think it too ſweet, another that it has too much of the acid, and a third, perhaps, that it has too much of the orange or lemon peel. But all this muſt be regulated by the ſkill of the compounder, as he certainly wiſhes to pleaſe his cuſtomers; and he knows that a dozen of fruit at one time is nearly equal to a dozen and a half he can procure at another. Experience alſo will make him perfect, and enable him to pleaſe both himſelf and others. All that can be done in a work of this kind is, to give the method and outlines; we cannot

particulariſe every minute circumſtance that occurs.

I could have made additions to the varieties of Britiſh wines, but it would have been ſuperfluous, as he that can make Apricot may make Peach wine too. I ſhall only notice, that wines from moſt of our English fruits, ſuch as currants, gooſeberries, cherries, &c. need a good deal of ſugar to preſerve them, as they are all impregnated with a ſtrong acid, and were they not thus enriched with ſugar, would not keep ſo long as ſome might wiſh.

In the greater number of the receipts for Britiſh wines, and cordials or compounds, I have adhered to a ſmall ſcale as to quantity, imagining it would be moſt uſeful for families

and ſmall dealers; but large dealers, or thoſe who have a great demand for theſe articles, will ſee they can eaſily encreaſe the quantity, and in many inſtances with ſome advantage.

NOTA.—The Measure made use of throughout is the English Wine Measure—A Pint is 1–8th of a Gallon, and a Quart 1–4th. The first is called a Mutchkin, the second a Chopin, in Scotland.

ERRATA.—P. 23, for *Bucea* read *Bucella*.
—P. 48. line 4. For *English Brandy*, read *Prepared Spirits*.

THE

WINE & SPIRIT DEALER's

Vade-Mecum.

PREPARATION OF SEVERAL UTENSILS & MATERIALS.

1. *Of cleaning and sweetening Casks.*

If a cask, after the beer is drank out, be well stopped to keep out the air, and the lees be suffered to remain in it till you want to use it again, you will only need to scald it well,—taking care before you fill it that the hoops be well driven on. But should the air get into an empty cask, it will contract an ill scent, notwithstanding the scalding—In which case a handful of bruised pepper, boiled in the water you scald with, will remove it: though the surest way is to take out the head of the

cask that it may be shaved,—then burn it a little, and scald it for use. If this cannot be done conveniently, get some lime-stone,—put about three pounds into a barrel, and in the same proportion for larger or smaller vessels. Put to it about six gallons of cold water,—bung it up, shake it about for some time, and afterwards scald it well. Or in place of lime, you may match it well and scald it. You will then find the ill smell entirely removed.

If your casks be new, dig holes in the earth, and lay them in, to about half their depth, with the bung-holes downwards, for a week. After which scald them well, and they will be ready for use.

---

2. *To sweeten a musty Cask.*

Take some dung of a milch cow when it is fresh, and mix it with a quantity of warm water, so as to make it sufficiently liquid to pass readily through a large funnel; but previously dissolve in this water two pounds of bay salt and one pound of allum—Then put the whole in a pot on the fire, stirring it with a stick—when near boiling pour it into your

cask—then bung it right, and shake it well about for five or six minutes, as if rinsing it, and let it remain in for two hours—then take out the bung to let the vapour out, after which put in your bung again, and give it another stirring. At the end of two hours longer, you may rinse it out with cold water, till it comes off perfectly clear—Then have in readiness one pound of bay salt, and a quarter of a pound of allum boiled in a little water. Repeat this as you did the former, and when emptied the cask will be fit for use—or you may bung it up for keeping.

---

3. *To make a Match.*

Melt some brimstone, and dip it into a bit of coarse linen cloth; of which, when cold, take a piece about an inch broad and 5 inches long, and set fire to it, putting it into the bung-hole, with one end fastened under the bung, which must be driven in very tight;—let it remain for a few hours before you move it out.

4. *To make Oyster Powder.*

Get some fresh oyster shells—wash them, and scrape off the yellow part from the outside—lay them on a clear fire till they become red hot—lay them to cool—then take the softest part, powder it, and sift it through a fine sieve; after which you may use it immediately, or keep it in bottles well corked, and laid in a dry place.

---

5. *To make Lime Water.*

Take four pounds of unslaked lime, put it into a pail, with a sufficient quantity of water to slake it. When it is dissolved, add two gallons of water, and stir it well. After it has settled and become cold, it is fit for use.

---

6. *To make Colouring.*

Take of raw sugar what quantity you like, and boil it over a slow fire till it becomes a thick syrup, partaking both of a sweet and

bitter taste—then add a little clean water, to bring it to a proper consistence, otherwise when cold, it will become a hard substance. This you may keep by you for use, either in cask or bottles.

---

7. *Hippocrates' Sleeve, or Filtering Bag.*

This is a very necessary article for wine and spirit merchants. By it they may fine all their bottoms of wines and foul spirits though ever so thick. If your compound goods be too thin, and do not come off fine after repeated strainings, get some alabaster powder, and mix it with them—they will not acquire any ill flavour from the use of it.

This bag or sleeve is made of a yard of either linen or flannel, not too fine or close, and sloping, so as to have the bottom of it run to a point, and the top as broad as the cloth will allow. It must be well sewed up the side, and the upper part folden round a wooden hoop, and well fastened to it; then tie the hoop in three or four places with a cord to support it; and when you make use of it, put a can or pail under it to receive the

liquor, filling your bag with the sediments; after it has ceased to run, wash out your bag with three or four clear waters, and then hang it up to dry in an airy place, that it may not get musty.

A wine-dealer should always have two bags by him, one for the red and the other for the white wines.

FOREIGN WINES.

8. *Method of making Wine in Grape countries.*

THIS is usually done by treading the grapes in a large vat with the feet, squeezing the juice well out of them with a press, and afterwards fermenting it. The excellence of wine consists in its being neat, fine, bright, and brisk,--without any taste of the soil, and of a clear steady colour--having strength without being heady, body without sourness, and in keeping without growing hard. The difference of flavour, taste, colour, and body, in wines, greatly depends on the different climates, soils, method of pressing, gathering, fermenting, together with the various qualities of the grapes. Wines generally take their names from the various countries which produce them.

9. *Directions for managing Wine Vaults.*

The principal object to be attended to in the management of wine vaults, is to keep

them of a moderate temperature—In order to which, care must be taken to close up every aperture or opening, that there may be no admission given to the external air. The floor of your vault should likewise be well covered with saw-dust, which must not be suffered to get too dry and dusty, but must receive occasionally an addition of new, lest, when you are bottling or racking your wine, some of the old dust should fly into it. In most vaults, it is necessary during winter to have a stove or chaffing-dish, to keep up a proper degree of warmth. In the summer it is best to keep them as cool as possible. The thermometer should be fixed in that part of your vault where the wines for sale or bottling are kept, and endeavour always to have it as low as temperate.

10. *Of the Landing and Cellaring of Wine in hot weather.*

Let your wines stay on the quay as short time as possible—get them speedily to your vault; and that they may be kept from fretting, roll them to the coldest place in it—then take out the bungs, and dip the bung-cloths in brandy, adding to each of the casks a quart

of that liquor, stirring it about the surface with a stick ; after which put the bungs slack on the holes, and after three days bung them up and stillage them. In a week or ten days spile them in the head, to know if the fermentation has ceased, and if it has not, rack them off. If the wines have age, and are for sale or present use, they should be fined.

N. B. If the weather be cold when your wines are landed, get them as soon as you can to your vault ;—stillage them, and put as much saw-dust about them as you can, to keep them warm, and take off the chill. In two or three days put into each of them a quart or two of brandy ; and if they have sufficient age, in ten days or a fortnight you may fine them.

11. *For Racking Foregin Wine.*

Take care, in the first place, that your vault or cellar be of a temperate heat, and that your casks be sweet and clean. Should they have an acid or musty smell, it may be remedied by matching, and if not clean, rinse them well out with clean cold water, and after draining, rinse again with a quart of brandy, putting your brandy into your ullage cask.

Then place your empty cask on the stillage, and put in your large funnel—If the wine you are about to rack off is fined, you must rack it off with a large cock—Then give your full cask vent by taking the bung out, and have in readiness two cans, that when you are emptying one the other may be filling, by which means you will sooner accomplish your business. When it has ceased to run, put up your tilting jack, and get all the fine off that you can—afterwards strain the lees or bottoms through a flannel or linen bag. As much of it as runs fine you may put to the rest of the wine; but the bottoms of port are generally put into the ullage cask, without going through the filtering bag. In racking wine that is not on the stillage, a wine pump is to be preferred, though a crane is generally used.

12. *To manage and improve Red Port Wine when poor and thin.*

If your wines be sound, but wanting in body, colour, and flavour, draw out thirty or forty gallons, and return the same quantity of young and rich wines, such as are generally brought to this country for that purpose. To

a can of which put three gills of colouring, with a bottle of wine or brandy, in which half an ounce of cochineal has been previously pounded and mixed. Then whisk it well together, and put it in your cask, stirring it well about with your staff; and if not bright in about a week or ten days, you may fine it for use; previous to which put in it at different times a gallon of good brandy. If your port wines are short of body, put a gallon or two of brandy in each pipe, as you see necessary. If the wines be in your own stock, put it in by a quart or two at a time, as it feeds the wine better in this way than putting it in all at once: but if your wines are in a bonded cellar, procure a funnel that will go down to the bottom of the cask, that your brandy may be completely incorporated with the wine. When your port is thus made fine and pleasant you may bottle it of, taking care afterwards to pack it in a temperate place with saw-dust, or leaths. After which it will not be proper to drink for at least two months. When laying your wines down in bottles, you should never use new deal saw-dust, as that causes it to fret too much, and often communicates a strong turpentine smell through the corks

to the wine; on which account it is best to mix it with some old saw-dust, or to let it lie for some time before you pack with it.

13. *The method of recovering prick'd Wines.*

Take a bottle of red port wine which is prick'd, and put to it half an ounce of tartarized spirit of wine; then shake the liquor well together, set it by for a few days, and you will find it much improved. Observe, it must be rectified wine spirit tartarized, for spirit of wine is rectified from malt spirit, which has not the same effect, nor is the smell so pleasant as that of the former.

N. B. If you cannot get the above spirit ready prepared, procure some of the best rectified wine spirit, and imbibe some fine alkaline salts such as that of tartar, and the same end will be answered.

14. *Or thus.*

First, get a fresh-emptied port pipe, and rack half of your wine into it; then take a match of five inches long, and an inch and a half broad, for each of the pipes, and set fire to them, putting them into the bung-holes, with

one end made fast by driving in the bung very tight. Then let them remain for five minutes, after which roll them well about, and on the following day rack them both into one, adding half a pound of oyster powder, and a quarter of a pound of bay salt, together with an ounce of tartarized spirit of wine. After which take a staff and stir it well; then drive in your bung tight, and let it remain three or four weeks. Then get another fresh emptied pipe (or you may take the old one, after matching it again) and rack off your wine from the lees—the lees you may filter, and add to the rest. Then taste your wines,—and if they be sound, take a good hogshead of new wine, mix them together, with two gallons of brandy, a quart of colouring, and two ounces of cochineal—(See IMPROVED RED PORT.) This will make three hogsheads of good wine. After which you may fine it for bottling, either for home use or exportation; when it has been six weeks in the bottle, it will be fit for use.

15. *Acid*,

In a general sense, denotes such things as affect the palate with a sharp sour taste. All

perfect wines have naturally some acidity, and when this acidity prevails too much, the wine is said to be prick'd, which is really a state of the wine's tending to vinegar; but the alkaline salt, as that of tartar, imbibed by spirit of wine, has a direct power in taking off the acidity, and the spirit of wine operates as a great preservative of wines in general. If this operation be performed, prick'd wines will be perfectly recovered by it, and remain saleable for some time. The same method may be used with equal advantage to malt liquor just turning sour.

16. *Method of managing Claret.*

Claret is not a wine of a strong body (tho' it requires to be of a good age before it be used)—therefore it should be well managed. The best method is to keep it in a vault or cellar that is always nearly of the same heat—and it should be fed once every two or three weeks with a pint or two of the best French brandy. You must taste them frequently, to know what state they are in, and use your brandy accordingly, taking care never to put much in at a time, especially to those you have for immediate sale, as that would de-

stroy the flavour of the wine, and make it taste fiery; but when mixed by a little at a time, it incorporates with the wine, and feeds and mellows it.

If your Claret be faint, and have lost its colour, rack it into a fresh emptied hogshead upon the lees of good claret; then bung it up, putting the bung downwards for two or three days, that the lees may run through it—after which lay its bung up till it be fine: and if the colour be not yet perfect, rack it off again into a hogshead that has been newly run off with the lees—Then take one ounce of cochineal (beat in a mortar, and infused for some time in a bottle of wine), shake it up, and put into your hogshead, and your wine will by this method acquire both a good colour and body.

Or, Take a pound of turnsole, and put it into a gallon or two of wine; let it lie a day or two, and then put it into your vessel:—after which you must lay the bung downwards for a night, and the next day roll it about—then lay it up, and it will have a perfect colour.

17. *Another method to colour Claret.*

Take as many as you please of damsons or black sloes, and stew them with some of the deepest coloured wine you can get, and as much sugar as will make it into a syrup. A pint of this will colour a hogshead of claret. It is also good for red port wines, and may be kept ready for use in glass bottles.

18. *A Remedy for Claret that drinks foul.*

Rack off your claret from the dregs on some fresh lees of its own kind, and then take a dozen of new pippins, pare them, and take away the cores or hearts: then put them in your hogshead, and if that is not sufficient, take a handful of the oak of Jerusalem, and bruise it: then put it into your wine, and stir it very well. This not only takes away the foulness, but also gives it a good scent.

19. *To fine a Hogshead of Claret.*

Take the whites and shells of six fresh eggs, and proceed as you do with Port finings. Claret requires to be kept warm in saw-dust when bottled.

RED HERMITAGE must be managed in the same way as claret, and the white likewise, except the colouring, which it does not require.

BURGUNDY should be managed in the same manner as red hermitage.

20. *To manage and fine white Port wine.*

White Port is a very stubborn wine, and requires to be fined and racked two or three times before it will become soft and pleasant.

When your wine has been for some time in the vault, take two ounces and a half of isinglass, beat it very small with a hammer, and put it into two quarts of stale cyder or perry for forty-eight hours; then whisk it up into a froth in a can with some of the wine; and if the weather be temperate, put into the finings a gill of marble sand, whisking them well together: then stir your wine well with a staff, and put in your finings, stirring it well about again for five minutes. You must leave the bung loose for three days, afterwards bung it up for a fortnight, and rack it off into a Madeira pipe using less of the finings than before. By this method your wines will be much

improved, and made to drink soft and pleasant.

21. *To improve a Butt of Sherry wine.*

If your sherry be new, and fiery to the taste, rack it off into a sweet cask, add five gallons of mellow Lisbon, which will take off the fiery taste, and make it drink mild; and to give it a head, take a quart of honey, mix it with a can of your wine and put it into the cask when racking. By this method sherry for present use will be greatly improved, having much the same effect upon it as age. Sherry for sale in your vaults should always be fined, as that improves it greatly.

22. *To fine a Butt of Sherry wine.*

Take an ounce and a half of isinglass, beat it with a hammer till you can pull it into small pieces, then put it into three pints of cyder or perry, and let it remain twenty-four hours, till it becomes a jelly; after which put it into a can, with a quart or two of wine, and whisk it well up with the whites and shells of six fresh eggs; then if your butt be full, take four or five gallons out to make room for the finings, and take a staff and stir the wine in

your butt well about with it—then nearly fill your cask of finings with wine, whisk it well, and put it in the butt—then take the staff, and stir it well for five minutes—afterwards put in the can of wine you took out, and put your bung in loose that it may have vent. In two days you may bung it up, and in eight or ten it will be fit for bottling—When bottled, pack it in a temperate place.

23. *To fine pale Sherry.*

Pale Sherry is generally shipp'd from Spain as such, and is not so fiery as common sherry, but is often made from it in this country, by infusing three pints of skim milk with the whites of eggs. They must be beat well together, in a can, and put in with the finings, in the same manner as you do with the common sherry.

If your sherry be thin and poor, you must feed it with good brandy, as you do other wines.

24. *To improve Madeira wine.*

Madeira is a very strong wine, and greatly esteemed in this country, yet it requires age fully as much as any that comes to this king-

dom; for when new, it is both fiery and very stubborn—on which account many wine merchants send their wines round by the West Indies before they come to this country, by which they are much improved, and sell at a higher price. There is, however, a considerable quantity of it imported direct from Madeira; and this, with age and management, may be made as good a wine as that which has been round by the Indies.

Madeira should be kept in a warmer place than Port wine, and therefore requires a good body, which if it be short of you must feed with brandy as you do other wines. If deficient in flavour or mellowness, add to it a gallon of good Malmsey wine.

If your wine be new, it will require a larger quantity of finings than wine of greater age.

25. *To fine a pipe of Madeira when new.*

Take three ounces of isinglass, and dissolve it, or if your wine have sufficient age, two ounces will be enough; also a quart of skim milk and half a pint of marble sand—Put these all together in a can, and whisk them well up with some wine—If your pipe is full,

take out a canful to make room, and stir the pipe well about—then put in your can of finings, and stir that well about with your staff for five minutes—after which put the other can of wine into it, and let it have vent for three days—then close it up, and in ten days or a fortnight it will be fine, and fit for bottling.

Madeira when bottled should be packed with sawdust in a warm place.

26. *To fine Vidonia Wine.*

Vidonia or Teneriffe wine is one of the cheapest wines imported into this country.—When first imported it has a harsh acid taste, but if properly managed, it will more resemble Madeira than any other, so much so that in many places it is made to pass for it. In order therefore to take off the harshness, you must fine it down, and then rack it off upon the lees of Madeira or white port, fining it again with a light fining; and if twenty or thirty gallons of good Madeira wine were added, it would pass for Madeira.

27. *To fine a pipe of Vidonia.*

Dissolve two ounces of isinglass, and the

whites and shells of six fresh eggs--beat them well up together with a whisk in a can, and add to them a gill of marble sand; afterwards manage it as you do other finings for wine.

Vidonia when bottled should be packed with sawdust in a warm place.

28. *Lisbon Wine.*

There are two sorts of this wine, the mild and the dry; but if you have either of them, by the help of other wines you may make the other. Thus, if your Lisbons are all dry, take out of your pipe thirty-five or forty gallons, and put in the same quantity of Calcavella, stir it well about, and this will make a pipe of good mild Lisbon. But if your wine be all mild, take out the same quantity as before mentioned, and fill your pipe up with Malaga sherry, stirring it about as the other, and you will have a good dry Lisbon wine.

29. *To fine a pipe of Lisbon.*

The same kind of fining which you use for Vidonia will answer for Lisbon wines. Or you may fine your Lisbon with the whites and shells of sixteen eggs and a small handful of salt—beat them together to a froth, and

mix with it a little of the wine—then pour it into the pipe, stir it about, and let it have vent for three days. After which, bung it up, and in a few days it will be fine.

Lisbon, when bottled, should be packed either in sawdust or leaths, in a temperate place.

30. *Bucea Wine.*

There are two sorts of this wine, the one dry, and the other of a milder sort. It is a pleasant though thin summer wine, yet may, by fining and racking, be much improved. In fining it proceed in the same way as with the Madeira; only observe, that if you do not wish it very pale you must keep out the milk out of the finings. This is a very tender wine, and it should be fed with a little brandy, for if kept in a place that is either too hot or too cold, it will be in danger of turning foul; it should also be very well corked with good corks. This wine when bottled should be packed with leaths in a temperate place.

Malmsey is a sweet and full-bodied wine, but bears a high price, and is rather scarce. When you choose it, see that it is full, pleasant, fine, and of a good colour. In fining

you may proceed as in the Madeira; or, take twenty fresh eggs, beat the whites, yokes, and shells, all together, and manage it as you do other finings.

CALCAVELLA, SWEET MOUNTAIN, PACCERETTA, and MALAGA should be managed and fined in the same manner as Lisbon wine.

TENT WINE, MUSKADINE, SACK, and BASTARD should be managed the same as MALMSEYS, and fined with sixteen or twenty fresh eggs, and a quart or three pints of skim milk; in managing which proceed as you do in other finings.

OLD-HOCK and VINDEGRAW, are thin but pleasant wines, and should be fed with a little good brandy, and fined, if necessary, with the whites and shells of six or eight eggs. Old-hock is a Rhenish, and Vindegraw a French wine; they are much drank at meals.

WHITE CREMAERY, generally comes from France in bottles, and should always be packed in a cold place.

31. *To make Claret and Port Wine rougher.*

Put a quart of claret or port to two quarts of sloes; bake them in a gentle oven or over a slow fire, till a good part of their moisture

is stewed out; then pour off the liquor, and squeeze out the rest. A pint of this will be sufficient for thirty or forty gallons.

32. *To make wine settle well.*

Take a pint of wheat, and boil it in a quart of water, till it burst and become soft; then squeeze it through a linen cloth, and put a pint of the liquor into a hogshead of unsettled white wine; stir it well about, and afterwards it will become fine.

33. *To improve white wine.*

If your wine have an unpleasant taste, rack one half off; and to the remaining half add a gallon of new milk, a handful of bay salt, and as much rice; after which take a staff, beat them well together for half an hour, and then fill up the cask; and when you have rolled it well about, stillage it, and in a few days it will be much improved. If your white wine is become foul and has lost its colour, for a butt or pipe take a gallon of morning's milk, put it into your cask, and stir it well about with your staff; then set the bung upwards, and when it has settled well, put in three ounces of isinglass made into a jelly, together with a quarter of a pound of loaf sugar scraped fine;

stir it well about and on the day following bung it up. In a few days more it will fine, and have a good colour.

34. *Directions for fining a Pipe of Port wine.*

It is the opinion of many private gentlemen in this country, that red port wine should be bottled in its rough state, without being first bright; they therefore stir their wine about well before they bottle it; but this is certainly a mistake, as in the bottoms or settlings of wines a considerable quantity of acid is contained. It will be better to keep it in a good temperate vault or cellar till it becomes bright, or else to fine it down. Some of the most experienced and extensive vintners in this country always fine their port wines both for bottling and selling, in wood, if convenient, as that takes away their foulness, and renders the wines soft and pleasant to the taste. The usual method however is as follows—

Take the whites and shells of eight fresh eggs, beat them in a wooden can or pail with a whisk, till it becomes a thick froth; then add a little wine to it, and whisk it up again. If your pipe is full, take out four or five gal-

lons of the wine, to make room for the finings. Then take your staff, and stir it well about; after which put in your finings, stirring it well again for five minutes. Afterwards put in the can of wine that you took out, leaving the bung out for a few hours, that the froth may fall. Then bung it well up, and within eight or ten days it will be fine, and fit for bottling.

N. B. If the weather be warmer than temperate, you must add a pint of fresh water sand to your finings.

35. *A general method with Finings.*

First, put your finings, when ready, into a can or pail, with a little of that you are going to fine—whisk them up all together till they are perfectly mixed,—and then nearly fill up the can with your liquor, whisking it well about again—after which, if your cask be full, take out four or five gallons to make room—then take your staff, and give it a good stirring—next whisk your finings up, and put them in, afterwards stirring it well up with your staff for five minutes. After which, drive in your bung, and bore a hole with a

gimblet, that it may have vent for three or four days, after which drive in the vent peg.

36. *To make colouring for Red French Wines.*

Take four ounces of turnsole rags, put them into an earthen vessel, and pour upon them a pint of boiling water; then cover the vessel up close, and let it stand till cold, afterwards straining off the liquor. A little of this will colour a large quantity of wines: it may be made with brandy instead of water, and if you make it into a syrup with sugar, it will keep the longer.

N. B. It has been the general method with wine coopers to steep the turnsole cold in wine, for a night; and the day following to wring it out with their hands, and use it. This method is one of the best.

BRANDY.

THIS spirit is now in great estimation. There are many sorts of it, the produce of several countries, as France, Spain, Portugal, Italy, &c. but those which are universally acknowledged to be the best, for their excellent flavour and purity, are the French brandies, which are made at Bourdeaux, Bayonne, Blois, Anjou, Poictou, Sacens, Cognac, and the isle of Rhe; and of these different places that which excels, and is in most esteem for its flavour and purity, is that from Cognac, brought down the river Rochfort, and from thence shipped to different places.—When imported to this country it is one gallon to ten over-proof; but this is generally brought down to one in seven under proof; therefore observe the following rule.

If you purchase a piece of brandy containing 130 gallons at 1l. 1s. per gallon, the strength of 1 to 10 over-proof, proceed as follows.

First divide the 130 by 10, and the quotient will be 13, which added to the 130 makes 143 gallons of proof brandy: — To reduce which to 1 in 7 under proof, you must divide the 143 by 7, and you will find the quotient to be 20½ which added to the thirteen makes 33½; therefore the 130 gallons of escape brandy will take thirty-three gallons and a half of water, to bring it to the strength generally sold by the wholesale dealers; so that a purchaser of a piece of brandy, of the strength of 1 to 10 over-proof, gains 33 gallons and a half which at 1l. 1s. per gallon, makes the sum of 35l. 3s. 6d. and this without any adulteration with British spirits or low brandies, besides the gain of two or three gallons in the gauge.

Should your brandies have an unpleasant flavour, take ten pounds of sugar-candy, and dissolve it in warm water—take likewise the same quantity of prunes, and bruise them till the stones are all broken—then put it to your piece of brandy, and stir it well about that it may be mixed. It will be greatly improved by it. French brandy may also be mixed with Cette or Spanish brandies, which are a great deal cheaper.

38. *The method to colour Brandy.*

All brandies when first made are as clear as water, bnt become higher coloured by long keeping. They may, however, be made of any colour by the use of proper ingredients.

First,—To make a light straw colour, use turmeric or a little treacle. But the best way to colour it is with a little burnt sugar, or the syrup of alder berries—It may be made deeper or lighter according to the quantity you put in. Wood-colouring is also much in use.

As brandies are clear and transparent when first distilled, it may be proper to inquire how they acquire their colour where no art has been used. If we examine brandies when first imported into this country, we shall perceive, that the mellower it is the deeper is its colour :—it is therefore obvious, that they acquire their colour by lying long in the cask ; and of course it would appear that the source from whence this colour is derived is no other than the wood of the cask.

The following receipt is therefore given to make up a colouring in imitation of this tincture—

Take a sufficient quantity of oak shavings, and digest them in spirit of wine; take also some other oak shavings, and digest them in water; and when the liquors have acquired a strong tincture from the oak, let both be poured through a sieve into different vessels; then place them over a gentle fire till reduced to the consistency of treacle. Let the two extracts be now intimately mixed together, which may be done by adding a small quantity of loaf sugar, in fine powder, and rubbing the whole well together. By this means a wood-colouring may be procured, and always ready for use. The best colouring next to that of wood is burnt sugar or common treacle. The treacle gives the spirit a fine colour, yet as its colour is but weak, it will take a large quantity: this however is not attended with any bad consequences; for notwithstanding the spirit is weakened by it, yet the bubble proof is improved by the treacle, and the spirit also acquires from this a sweetish taste, and a fulness in the mouth, both which properties render it agreeable to the palates of the common people. A smaller quantity of burnt sugar than of treacle will be sufficient for colouring

the same quantity of spirits; the taste also is different, for instead of being made sweet by the treacle, the spirit acquires from the burnt sugar an agreeable bitterness, and by that means recommends itself to nicer palates, which do not like a luscious spirit. Therefore by observing the above directions you may please any sort of customers.

RUM.

RUM, of which there are various sorts, is imported to this country from the West-India islands—Jamaica, Barbadoes, Antigua, Dominica, Nevis, St. Kitts, &c.: but that from Jamaica is the best, aad its consumption is greater than all the others. The casks in which it is brought to this country generally give it the colour we see it have; for among a hundred puncheons you will rarely find ten of the same colour, which may be owing to the newness of the casks, and from some of them having been fired in the inside more than others. A dealer may bond any quantity of rum he chooses for the space of one year; but the duty must be paid within that period, otherwise they are liable to be sold by the excise for that purpose. This indulgence is of very great advantage to dealers, as by giving bond for the amount of the duty, they may, if they choose, have twelve months credit.

In purchasing rum, the dealer should always make choice of the strongest over-proof rum he can get. For instance, if you purchase a puncheon of rum which is thirty gallons over proof, you must pay duty for the said over-proof, and add thirty gallons of water, which will reduce the same to saleable proof—you will thus have an additional thirty gallons of rum for only paying the duty.

Rum is more easily adulterated with British spirits than Brandy, and is not so readily discovered.

39. *To Lower and Improve a puncheon of Rum.*

Suppose your puncheon contains 100 gallons, and is 20 gallons over proof, get 20 gallons of good old pale porter, two pounds of sugar-candy, a quarter of a pound of green tea, (or some green tea leaves after having been used will do) then boil half a gallon of water, and when cold mix it with your sugar and tea, having your sugar previously powdered; then whisk it well together in a can;—after which put it and the porter into your rum, stir it well about with a staff, and leave the bung slack for a day or two; after which

bung it up, and in three or four days it will become bright without finings. This will make your liquor mellow and pleasant to the taste, besides which you will gain five gallons of rum by the addition of the porter, which will make amends for the price of all the ingredients. By your trying it with the hydrometer, you will find it to be five gallons overproof, you may therefore let it down to what strength you please with water, observing that the water you use in reducing foreign spirits should always be that which has been boiled and has gone cold, as the rawness is thereby away and the water made soft. You may manage this rum, to serve those of your customers who may require rum of a low price, by mixing it with sugar or molasses spirit, spirit of wine, and water, of which shall be given directions hereafter. Likewise, if your rum wants a bead, which will be the natural consequence of lowering them, take three pounds of clarified honey, and whisk it up in a can with some of your rum, after which, pour it into your puncheon, and stir it well about. This will both improve the flavour of your liquor and give it a bead. Should your rum require a deeper colour, you may regu-

late it according to your wishes with burnt sugar, putting a little into your cask at a time, stirring it about, and trying the colour in a glass, that you may discover when it is deep enough. The grounds or sediments of porter or beer are excellent for improving the flavour of rum. The casks of porter sent to the West Indies are often returned with rum, and this is the best flavoured, for its age, of any that comes to this country.

40. *To take off the blackness of rum or brandy, occasioned by the touch of iron.*

Should your rum become black by touching iron, for one puncheon take a quart or three pints of skim milk, as you find it necessary, and the same quantity of black earth—mix these together in a can with a gallon o two of rum—then put it into your puncheon and stir it well about with your staff—then put your bung in, and in ten or twelve days it will become bright.

Your puncheon should be on a stillage, that you may rack it off when fine.

N. B. Brandy may be managed in the same manner.

HOLLAND GIN.

THIS spirit derives its name from being manufactured in Holland. The best is made at Schiedam, and brought from thence to Rotterdam, from whence it is shipped to different places. Much of the inferior sort is smuggled into this country, but that which has paid the duty the dealers may purchase on the quays, as they do brandy.

This spirit is generally one to ten over proof when landed, and is one of the most difficult to manage.

First, take care, when you lower or mix British spirits with it, to get good, clean, bright spirits for the purpose: and in lowering with water, it must be first boiled, and when cold you must put a piece of nice white roach lime into it, and stir it up. When settled, pour off the water from the lime, mix it with your Hollands, and stir it well about with a clean staff for five or six minutes, that it may be well incorporated:

Should your gin be ropy, you must have a linen or a flannel bag, (See N° 7,) and run the gin throngh it; and if the whole runs through the first time and is not improved, you must repeat the operation till it comes through bright: Or if your gin be tainted, take some allum, and boil it in soft water till it is all desolved; then add a little salt of tartar, and when nearly cold, put it into your Geneva; after which take a clean staff, and stir it well about for five minutes. One pound of allum, and four ounces of the salt of tartar, will be sufficient for a piece that is much tainted.

The whites and shells of ten or twelve fresh eggs, broken small and well beaten together, is an excellent thing for fining Geneva; but if your gin has become black through the o uch of iron, take a quart of skim milk with two ounces of isinglass, and put them into the liquor—This will draw the blackness down; after which make use of the above ingredients if necessary.

To improve the flavour of gin, put a small quantity of rose water, or elder flower water, into a piece of your liquor, and give it a good stirring.

Observe always to keep your brandy, rum, and geneva, of a proper strength; for should it be tried by an officer, and found under the strength of one in six under proof, he has a right to seize it—or should you happen to reduce it too low, put a sufficient quantity of spirits of wine to raise it to a proper strength; taking care, when you reduce any spirits, not to have an increase in your stock, as that increase would render it seizable.

Always remember to give the surveying officer what permits you have, as omitting this will cause the appearance of an increase—and endeavour to be on good terms with him, as he may sometimes have it in his power to put you to trouble, either through neglect or mistake.

BRITISH SPIRITS.

41. General Observations.

British Spirits are made from various materials,—malt, sugar, molasses, oats, barley, potatoes, and in short, from sound or spoiled grain of all kinds. It is the spirit generally drank in the northern parts of the British empire. The best is made from malt, and distilled from a slow fire. But as that is scarcely to be got, except in the Highland districts, of Scotland, we must manage what can be had in the best manner we can to make it palatable,—taking care to make use of no ingredient that may prove injurious to the health of our fellow-creatures.

The distillers in the southern districts of Scotland are at present under a very heavy license when working for the Scotch market, which makes them use all the dispatch they can, to distil the quantity which they are allowed by law to do within a certain period of

time. This haste makes the spirit not so mild, and sometimes not so clear or well purified as it would be by running it off slower. Accidents will also at times occur in all manufactories, and particularly in those where dispatch is so necessary. Not being allowed a spare set still to replace another, they must send their spirits to market at times not equally good as at others.

It is generally sold in Scotland at 10 per cent. under hydrometer proof. The dealers here buy and sell it at hydrometer proof, and we drink very little of it in England till rectified, compounded, and made into gin, rum, brandy, &c. Besides what is distilled here, we import large quantities from Scotland to the city of London, and in some ports from Ireland, but which are mostly all rectified as above by the distillers and large dealers, as our distillers pay the duty on the wash and spirits at the still, which is now very high. Yet as they are not so pressed to expedition as in Scotland, they can bring their spirits to the highest perfection,—and what is imported here from thence must be distilled under the English law. Accordingly we think that we have our spirits better rectified and purified than they

are in Scotland; and indeed it would not admit of being made into gin, rum, &c. if the taste and flavour of its original materials were not well purified and corrected.

42. *To Reduce a Puncheon of British Spirits.*

Suppose your cask to contain 120 gallons, at 1 in 10 over hydrometer proof—it will take 12 gallons of water to reduce it to hydrometer strength, and 25 to reduce it to the strength it is bought and sold at in Scotland, and about 30 to bring it to the strength it is commonly drank and retailed at there, as well as what quantity of it is used here,—that is, to glass proof, as it should carry the head or bead after this.

You must first procure the quantity of water according to the strength you mean to reduce to; and if you mean to reduce it all at once to glass proof, you will need 30 gallons; it will be the better for having been boiled, —but if you have not that conveniency, get the purest and softest water you can procure,

and put 30 or 35 gallons of it into a tub or cask, with a cock in it about two inches from the bottom, and throw into it about two or three pounds of nice clean roach lime, (or otherwise about a gallon or more of prepared lime water, as N° 5,) and let it stand for one day to settle, as all water has some sediment.

When thus prepared, take 21 gallons of spirits out of your puncheon, and fill it up with your prepared water, and then you have a puncheon of spirits at the same strength you bought it for (if in Scotland), or one in ten under hydrometer proof. After stirring it well in the cask, you may try the strength of it, as it should bear four or five gallons more water, and still be glass proof; but this you can manage at discretion, making it suitable to your customers. If you should want some of it still lower, you can reduce it in small quantities to answer your sale.

If you have a great demand for low-priced spirits, it will be necessary for you to have a filtering cask, such as all the great dealers in large towns now use, (which a proper cooper can furnish you with), in order to have some always pure and clear. But if your customers in general use glass-proof spirits, you stand in

little need of it, as you can have one cask clearing while another is running off. and the filtering bag (7) will do for the grounds of your cask when it is necessary to clear them out.

The principal use of the filtering cask is—1st, Because dealers cannot have any quantity of spirits in their stock below glass proof, as it is all seizable; in this cask they can put 5 or 10 gallons reduced at night, and the greater part if not the whole of it will be ready for sale next day, if the cask be in proper order. 2dly, Some spirits are so foul, that when reduced only to glass proof they are very tedious in getting clear; but they will become so, if you can allow them the requisite time—or you may use a little finings, such as prepared allum or the whites and shells of a dozen of eggs, as recommended for gin.

N. B. You can use the lime water according to your own taste, as it enables the spirits to bear a little more water, and likewise assists in clearing and purifying. When your reducing is finished, you must clean out the bottom of the water cask, as there must be a considerable quantity of sediment in it, from the water used; and if you put the lime in it, it remains on the bottom.

BRITISH COMPOUNDS.

---

43. *To improve prepared British spirits, and make it appear like French Brandy.*

The best and indeed the only method of imitating French brandy to perfection, is by an essential oil of wine, this being the thing that gives the French brandies their flavour; it must however be remembered, that in order to use even this ingredient to advantage, pure tasteless spirit must be first procured; for it is not likely that this oil should give the flavour of French brandies to any of our foul malt spirits.

The best spirit to convert into French brandies are these:—cyder spirit, raisin spirit, or crab spirit. If you cannot procure any of these, take the best rectified and sweetest spirit from sugar or grain.

44. *How to procure the Oil of Wine.*

This oil should be distilled from the thick lees of French wines, because of the flavour, and when procured must be kept by you ready for use. It must be mixed with the purest spirits of wine, such as alcohol; by which means it may be preserved a long time. Shake it well up in the bottle before you use it.

When the flavour of the brandy is well imitated by a proper portion of the essential oil, and the whole reduced into one nature, yet other difficulties are still behind; which are, the colour, the softness, and the proof. With regard to the proof, it may be affected by using a spirit above proof, which after being mixed with the oil may be let down to what strength you please with water. The softness will be attained by getting a spirit that has been distilled by a slow fire: and as to the colour, you may regulate that to your mind by the use of brandy colouring.

45. *Another Method of improving British spirits, and making it appear like French brandy.*

Take thirty gallons of fine English brandy free from any bad taste, three ounces of Tincture Japanica, and nine ounces of spirit of nitre dulcis. Incorporate these together with some of the spirit, and then put it into the rest of the liquor, and stir it well about. This will make thirty gallons of brandy, and if it be a good clean spirit it will much resemble French brandy.

46. *How to prepare Tincture Japanica.*

Take of the best English saffron, and dissolve one ounce; mace bruised, one ounce; infuse them in a pint of brandy till the whole tincture of the saffron is extracted, which will be in seven or eight days time; then strain it through a linen cloth, and to the strained tincture add two ounces of Tartar Japanica, powdered fine; then let it stand to infuse till the tincture is wholly impregnated therewith.

47. *To make Three Gallons of Brandy, at 16s. per Gallon.*

	£	s.	d.
5 Quarts of brandy, at 6s. 6d. per quart	1	12	6
4 do. British spirits, at 2s. 6d do.	0	10	0
1 Gill of spirit of wine, at 8d. per gill.	0	0	8
Fill up with water.			
	2	3	2
3 Gallons of brandy, 16s. per gallon	2	8	0
	2	3	2
Gain by Reducing	£ 0	4	10

Let your British spirits be good; and you may give your liquor what colour you please by adding some burnt sugar or wood-colouring.

48. *To make Three Gallons of Rum* at 15s. *per gallon.*

	£	s	d
7 Quarts of rum, at 4s 3d .	£1	9	9
3 Ditto British spirits, at 2s 6d	0	7	6
1 Quarter of a pint spirit of wine	0	0	9
Fill up with water.			
	£1	18	0
3 Gallons of rum, at 15s	2	5	0
Gain by reducing	£0	7	0

49. *Three Gallons of Rum, at* 12s.

	£	s	d
1 Gallon of rum, at 17s	£0	17	0
1 Ditto British spirits	0	10	0
Half a pint of spirit of wine	0	1	6
Fill up with water.			
	£1	8	6
3 Gallons of rum at 12s	1	16	0
Gain by reducing	£0	7	6

50. *To make* 3 Gallons *of Rum, at* 10s.

	£	s	d
2 Quarts of Rum, at 4s 3d	0	8	6
6 Quarts British spirits, at 2s 6d	0	15	0
Half a pint of spirit of wine	0	1	6
Fill up with water.			
	1	5	0
3 Gallons of rum, at 10s	1	10	0
Gain by reducing	£0	5	0

British Geneva.

This compound is made of rectified malt spirit, with juniper berries, or the oil and other ingredients, and has many different flavours. Its consumpt is very great in some parts of England. The following receipt for making it is therefore subjoined, the knowledge of which will be of great advantage to publicans and other dealers in spirits, and enable them to be masters of their business.

The spirit that you must procure for making gin or other compounds, is the clean rectified spirit, of the strength of 1 in 5 under proof, which you may purchase from the distillers.

50. *To make* 20 Gallons *of Geneva.*

Take 17 gallons of spirits, 1 pennyweight and a half of the oil of vitriol, 1 pennyweight and a half of the oil of almonds, 1 pennyweight of the oil of turpentine, 1 pennyweight and a half of the oil of juniper berries, three gills spirit of wine, 1 pint of lime water, and

5 pounds of sugar—fill up with water. You may make any quantity you please by apportioning the ingredients accordingly.

N. B. To prepare the ingredients you must first properly kill the oils, which must be done by beating them in a mortar with a few lumps of loaf sugar and a little salt of tartar, till they are well mixed together—then add by degrees half a gill of the spirit of wine, and beat and rub the same well together. till it is so incorporated that no appearance of oil remains—then put it in a can with the rest of the spirit of wine and the lime water, beating the whole well together with a stick. Put the sugar into about two gallons of water, and take the scum clean off; observing that the water be the softest you can get—it must also be boiled, and stand till nearly cold before using it—then mix the whole together in the cask.

To fine your liquor proceed as follows.—Take two ounces of allum and a little water; boil it for half an hour, then put to it by degrees one ounce of salt of tartar, and when nearly cold pour it into your cask, and stir it well about with your staff for five or six

minutes. It must not be stopped close till fine.

N. B. You may either increase or diminish the oils of turpentine and juniper berries, according to the flavour most liked by your customers.

51. Peppermint.

For 20 gallons take 13 of spirits, 15 pennyweights of the oil of peppermint, 12 libs. of loaf sugar, 1 pint and a half of the spirits of wine—fill up with water, and fine it as you do gin. You may make any quantity you like by reducing or increasing the ingredients proportionally. In killing your oils and working it, proceed also in the same manner as for gin.

52. Caraway.

For three gallons take 7 quarts of spirits, 3 pennyweights of the oil of caraway, 2 ounces of cassia, 2 pounds of loaf sugar, 1 gill of spirit of wine, and fill up with water. The

cassia and caraway seeds must be well pounded and steeped for three or four days in a quart of the spirit, and the oil must be killed the same way as for the gin—Fine and work it also the same.

53. Anniseed.

For three gallons, take 7 quarts of spirits, 5 pennyweights of the oil of anniseed, 1 lib. of loaf sugar, 1 gill of spirit of wine, and fill up with water. Fine this with allum only, but kill your oil as before mentioned.

53. Wormwood.

For three gallons, take 2 gallons of spirits, 2 pennyweights of the oil of orange, 2 pennyweights of the oil of caraway, 1 pennyweight of the oil of wormwood, a quarter of an ounce of almond cake, half an ounce of coriander seed, half an ounce of Virginian snake root, half a pound of sugar, and fill up with water. Steep the coriander seed, almond cake, and

Virginian snake root, in the spirit for three or four days, and kill the oils as before mentioned.

54. Usquebaugh.

For three gallons, take 3 gallons of spirits, and put to it 4 ounces of anniseeds bruised; let it remain for three days—then strain it through a sieve, and scrape 4 ounces of liquorice, pound it in a mortar, and dry it in an iron pan, but not so as to burn it; then put it into the bottle to your liquor, and let it stand ten days; afterwards take out the liquorice, and put in cloves, nutmeg, cinnamon, ginger, and mace, of each half an ounce, dates stoned and sliced 4 ounces, and raisins stoned half a pound. Let these infuse ten days, then run it through a filtering bag, and colour it to your liking. Saffron will give it a yellow colour.

55. Or thus—

For three gallons, take 3 gallons of spirits, 8 pennyweights of mace, 8 pennyweights of cloves, 1 ounce of cinnamon, twelve penny-

weights of coriander seed, 12 pennyweights of ginger, 15 pennyweights of peach or apricot kernels, 15 pennyweights of dates, one pound of raisins, half a pound of liquorice root, and three pounds of loaf sugar. Bruise the seeds and kernels in a mortar, and steep them in the spirit for ten or twelve days; then stone the dates and raisins, tear the liquorice, and boil them together in two quarts of water till it is reduced to one—after which strain it through a cloth, dissolve the sugar in some warm water, and take off the scum quite clean—then strain off your spirits, and mix the whole together, letting it stand till it is quite fine, as it must not be forced down with finings.

If you wish it of a yellow colour, take some saffron, and tie it up in a cloth—then dip and squeeze it into your liquor to what colour you please. If you like it green, boil some tansey in water, and squeeze it into your liquor as before. Many like it a brown colour, and in that case it must be coloured with burnt sugar.

56. Clove Cordial.

For three gallons, take two gallons of spirits, half a pound of clove pepper, two pennyweights of the oil of cloves, one pint of elder juice, one pound and a half of loaf sugar, and fill up with water. To colour it, put some archil in a bag, and press it into the spirit till it becomes a deep red, and let it fine of itself.

If you choose it white, leave out the elder juice and archil, and fine it as you do gin.

57. Cinnamon Cordial.

For three gallons, take two gallons of spirits, a pennyweight and a half of oil of cassia, half a pennyweight of the oil of orange, two drops of the oil of caraway, half an ounce of cinnamon, and two pounds of loaf sugar. Colour it with burnt sugar, and fine it with a little isinglass.

58. Ratafia.

For three gallons take 6 quarts of spirits, 6 grains of ambergris, two ounces of peach and apricot kernels, 5 ounces bitter almonds, a pint and a half of spirit of wine, and 2 libs. of sugar. Fill up with water.

59. *Or thus—*

Take a quart of brandy or good spirits, 4 ounces of apricot or peach kernels, a quarter of an ounce of bitter almonds—bruise your kernels in a mortar with a spoonful of brandy, and then put them together into a bottle with a quarter of a pound of loaf sugar—allow it to stand till it has imbibed the taste of the kernels—then pour it out into a bottle, and cork it close. You may increase the quantity of spirit to your kernels if you choose.

60. Coriander Cordial.

For three gallons, take 7 quarts of spirits, 2 pounds of coriander seeds, 1 ounce of caraway seed, 6 drops of the oil of orange, and 2

pounds of sugar. Then fill up with water. —The coriander and caraway seeds must be bruised, and steeped in the spirits for ten or twelve days, and well stirred two or three times a day. Fine it the same as you do gin.

61. Citron.

For three gallons take 7 quarts of spirits, 12 pounds of figs, 4 pounds of prunes, 2 pennyweights of the oil of orange, 3 pennyweights of the essence of lemon, 10 drops of the oil of cloves, and 2 pounds of sugar. Fill up with water.

N. B. The figs and prunes must be bruised and steeped in the spirits for eight or ten days. Kill the oils and essence the same as for gin. —Most people choose to have citron of a pale green colour; to make which, boil some spinage, and squeeze the juice into your citron.

62. *Or thus*—

To a gallon of brandy or spirits, take ten citrons—pare off the outer rinds, and dry them thoroughly in the sun—then beat the remaining part of the citrons to a mash in a mortar,

and put it into the brandy—stop it close, and let it stand nine or ten days—then draw off the liquor clean from the bottoms into another bottle, and take the rinds that are dry —beat them to powder, and infuse them again nine days in the spirit—after which draw it off into a clean bottle, and sweeten it to your taste with loaf sugar—then bottle it off for use.

63. Lovage.

For three gallons, take 6 quarts of spirits, 1 quart of spirits of wine, a pound and a half of celery, 6 pennyweights of mace, 6 pennyweights of cinnamon, 10 drops of the oil of caraway, and 2 pounds of sugar. Fill up with water.

N. B. The celery must be cut small, the mace and cinnamon pounded in a mortar, and the whole steeped for three days in the spirit of wine. The oil of caraway must be killed as for gin. Fine with allum only, and colour it very pale with burnt sugar.

64. Queen's Cordial.

For three gallons, take seven quarts of spirits, one pennyweight and a half of the oil of mint, one pennyweight of the oil of caraway; one ounce of coriander seeds, one ounce of caraway seeds, half an ounce of cassia, quarter of an ounce of mace, one pint of spirits of wine, and two pounds of loaf sugar. Fill up with water.—N. B. The seeds, cassia, and mace, must be bruised, and steeped in the spirit for three or four days, and well shaked twice a-day. The oils must be killed as for the gin. Fine with allum only.

65. Prince's Cordial.

For three gallons, take two quarts of cherry brandy, one quart of raspberry brandy one quart of raisin wine, one gallon of spirits, six pennyweights of the acid of vitirol, ten drops of the oil of caraway, ten drops of the essence of lemon, half a pint of the spirits of wine, and one pound and a half of sugar. Fill up with water. Fine it with allum and salt of tartar.

66. *Another method.*

For three gallons, take 1 quart of cherry brandy, 1 gallon of spirits, 1 quart of red currant wine, 1 quart orange wine, half an ounce of mace, a quarter of an ounce of cloves, a quarter of an ounce of cinnamon, half an ounce of coriander seeds, half an ounce of caraway seeds, 4 drops of the oil of orange, 4 drops of the essence of lemon, and 2 pounds of loaf sugar. Fill up with water.

N.B. The mace, cloves, cinnamon, caraway and coriander seeds must be bruised in a mortar, and steeped in spirit for five or six days. The oil or essence must be killed the same way as for gin. Colour with burnt sugar.

67. Golden Cordial.

For two gallons, take 2 gallons of spirits, 2 drams and a half double perfum'd alkermes, 1 quarter of a dram of the oil of cloves, 1 ounce of the spirit of saffron, with 3 pounds of loaf sugar powdered, and a book of leaf gold.

N. B. First put your brandy in a large bottle, then put three or four spoonfuls of it into a small cup--mix your alkermes in it, and then put in your oil of cloves, and mix that--do the same with the spirit of saffron, and put the whole into the bottle of brandy. Afterwards put in your sugar, then cork your bottle and tie or wire the cork. Shake it well together frequently for three or four days, and let it stand for a fortnight. You must set the bottle so that when rack'd off into other bottles it shall only be gently tilted. Put into every bottle two leaves of gold, cut small.--You may put two quarts of spirit to the dreg, and it will make a good cordial, though inferior to the first.

68. *Or thus*--

One gallon brandy or spirits, two pounds of loaf sugar, a dram of confection alkermes, a dram of the oil of cloves, and one ounce of the spirit of saffron.

N. B. Powder your sugar, and mix it with your brandy ; then put in the rest, and stir it all one way for a quarter of an hour.

69. *For Twenty Gallons of Cherry Brandy.*

Cherry brandy is made different ways, sometimes by pressing out all the juice in a press, and putting as much brandy to the juice so pressed as it will bear, which will be double or treble to the juice, according to its quality, and add two or three pounds of brown sugar to every twenty gallons, with half an ounce of cloves and cinnamon beaten small. This may be used in a few days after, but will improve by longer keeping. But one of the best and most common ways of making cherry brandy, is to put your cherries (being first clean picked from the stalks) into a vessel, till it be about half full: then fill up with rectified molasses brandy, which is generally used for this compound, and when they have been infused sixteen or eighteen days, draw off your liquor by degrees, as you want it, till all the liquid is drawn off; then fill the vessel a second time nearly to the top, let it stand about a month, and then draw it off as you have occasion, till you have got the whole. You may use these cherries a third time by just covering them with some brandy that is over-proof, and letting it infuse for six

or seven weeks, which by its strength will extract all the juice out of the cherries; and when you draw it off for use, you must put to it as much water as the brandy was over proof, and the cherries must be afterwards pressed as long as any liquor remains in them, before you cast them away.

When you make your cherry brandy of the first infusion, the juice of which will be the best, and contain the most brandy, mix with it till your liquor is brought to such a degree of colour as just to decern a lighted candle when held to the other side of the glass; and if you find it does not taste well of the cherries, you may add a little more of the juice of the first infusion. and then sweeten with two or three pounds of sugar to every twenty gallons of liquor, and in that proportion for a larger or smaller quantity. This by standing a while will be much improved.

When you draw off the cherry juice or brandy the sesond time, it will be something inferior to the first, will bear less brandy in mixing or making fit for sale, and will require a little more sugar to sweeten it, together with half an ounce of cinnamon and cloves beaten, and put to twenty gallons of it.

There must only be half the quantity of cinnamon and cloves in each twenty gallons of the first infusion, which the longer you keep will become the better.

When you draw off your cherry brandy of the third infusion, you must not put any more brandy to it, as it will not bear it; but you may add about a pint of water to a gallon, as the third infusion is made with stronger spirits than the former. Sweeten with sugar, and add cinnamon and cloves as in the other, or a little more if needed. The liquor pressed from the cherries after their being thrice infused, is thicker than the other; you may therefore add a little brandy if it will bear it, and sweeten with sugar and spice as before directed, according to your quantity; and after it has stood a few days to settle, it will become clear and saleable.

It is sometimes the practice to put into cherry brandy some elder juice; but it is better to put it into the cask among the cherries with each infusion.

70 *Another method.*

Take 72 pounds of cherries, half red and half black—mash or squeeze them with your

hands to pieces, and add to them three gallons of brandy, letting them steep for 24 hours—then put the mashed cherries and liquor into a canvas bag, a little at a time, and press it as long as it will run. Sweeten it with loaf suger to your taste, put it into a proper vessel, and let it stand a month—then bottle it off, putting a lump of loaf sugar into every bottle.

71. *Or thus*—

To every four quarts of brandy put four pounds of red cherries, two pounds of black, one quart of raspberries, with a few cloves, a stick of cinnamon, and a little orange peel; let these stand a month close stopped; then bottle it off, putting a lump of loaf sugar into every bottle.

72. Caraway Brandy.

Steep an ounce of caraway seeds, and six ounces of loaf sugar, in a quart of brandy; let it stand nine days, then draw it off, and you will have a good cordial.

73. Orange Brandy.

Take two gallons of brandy, eighteen Seville oranges, two pounds and a half of loaf sugar, and one fit by-weight of the essence of lemons. First pare the oranges very thin, and steep them in the brandy, close stopped in a stone bottle for twelve days; then boil the sugar in three quarts of water for an hour, scum it, and when cold, mix it with the brandy, and squeeze the oranges therein. Then strain it through a filtering bag, and what is short of three gallons fill up with water.

74. Poppy Brandy.

Take six quarts of the best and freshest poppies, cut off the black ends of them, and put them in a glass jar which will hold two gallons, and press them in it; then pour over it a gallon of brandy, stop the glass very close, and set it in the sun for a week or more. Afterwards squeeze out the poppies with your hands, and sweeten it to your taste with loaf sugar. Put to it an ounce of alkermes perfumed, mix it well together and bottle it up.

75. Imperial Nectar.

For three gallons, take six quarts of spirits, two quarts of raisin wine, two ounce of peach and apricot kernels, one penny[illegible] a pennyweight of oil of orange, half a pennyweight of oil of cloves, a quarter of an ounce of mace, two large nutmegs, half a pint of spirits of wine, and two pounds of loaf sugar. Fill up with water.

N. B. The kernels, mace and nutmegs, must be bruised in a mortar, and steeped in some spirits for eight or ten days. Colour it with burnt sugar, of a fair brown colour, and let it stand to fine itself.

76. *Or thus*—

For three gallons peel 18 lemons very thin, and steep the peelings for 48 hours in a gallon of brandy; then add the juice, with 5 quarts of spring water, 3 pounds of loaf sugar, and 2 nutmegs grated—stir it till the sugar is dissolved, then pour in 3 quarts of new milk boiled hot, and let it stand two hours, after which run it thro' a jelly bag till fine. This is fit for immediate use, but may be kept for years in bottles, and will be improved by age.

77. Raspberry Brandy.

Raspberry brandy is prepared much after the same manner as cherry brandy, and drawn off and made fit for sale with about the same addition of brandy as to the first, second, and third infusion of your cherry brandy, and sweetened accordingly; first making it of a bright deep colour, and omitting the cinnamon and cloves in the first, but not in the second, and third infusion. The first infusion will be of a colour sufficiently deep of itself; the second will be somewhat paler, and must be made of a deeper colour by adding of cherry brandy about a quart to ten gallons of raspberry brandy; and the third infusion will take more cherry brandy to colour it; but in this you must be directed by your own judgment, and by the further instructions given in the receipt for making the first cherry brandy.

78. *Another* Orange Brandy.

Steep some oranges or lemon rinds cut thin in a quart of brandy, then boil a quart of

water, into which put three quarters of a pound of sugar, letting it boil for a while: when it is cold, mix it together, and bottle it.

79. Shrub.

Shrub is often made in the West-Indies as follows: take one gallon of rum, six pounds of sugar, and one quart of lime juice; dissolve your sugar in the lime juice, and then mix it all well with the rum; after which set it in a bottle or cask to settle, and it will become mellow. This will make excellent punch.

80. *Second method.*

For two gallons, take one gallon of rum, a small quantity of the essence of lime, twenty-four ounces of brown sugar, with one pint of lime juice, and one gallon of water. Boil your water and sugar together a while, then scum it, and when cold, add to it a little isinglass finings and the white of an egg, with a little of the essence of lemons; mix it well with your rum, and put it to settle. You may make what quantity you please by propor-

tioning the ingredients according to this receipt. This shrub is suitable for publicans.

81. *A Third method.*

Take seven quarts of rum, three pints of orange juice, three pints of orange or currant wine, and two pounds of loaf sugar. Fill up with water.

N. B. Some people use half orange juice and half lemon; but if the orange juice is good, it gives the shrub a better flavour than when mixed. A small quantity of the essence of lemon will also greatly improve the flavour of shrub. The sugar should be boiled in clean spring water, the scum taken off, and when cold mix it together.

82. *A Fourth method.*

Take two quarts of brandy, five quarts of orange juice, and four pounds of loaf sugar. Mix them well together till the sugar is dissolved: then put it in a cask, and let it stand till fine. Afterwards bottle it off.

83. *A Fifth method.*

Take two quarts of brandy—put it into a large bottle, and infuse into it the juice of

five lemons and the peels of two, with half a nutmeg—then stop it up, and let it stand for three days, after which add to it three pints of white wine, a pound and a half of sugar—mix it, strain it twice through a filtering bag, and then bottle it up. This is a very fine cordial.

84. *A Sixth method.*

For tengallons, take seven gallons of British spirits, half a dozen of good lemons, and four dozen of Seville oranges—squeeze them, and put the juice in the spirits, and one half of the rind or peel, with eighteen pounds of sugar, and fill up with water. When it clears it will be fit for use. If you wish to hasten it, put in allum finings.

85. Capillaire.

For three gallons, take fourteen pounds of loaf sugar and seven pounds of moist, with eight fresh eggs well beaten—then mix your eggs with the sugar. Boil the same in four gallons of water, and skim it as long as any scum appears—then strain it through a coarse

bag, and add three pennyweights of the essence of lemon.

This is an excellent article for sweetening spirits, particularly in making grog, punch and negus. Many of the first innkeepers and publicans keep this by them for those purposes.

86. Wine Bitters.

Take two ounce of gentian root, one ounce of the yellow rinds of fresh lemons, two drams of long pepper, a quart of white wine—steep them for six days, and strain it through a filtering bag or cap paper.

87. Spiritous Bitters.

Take two ounces of gentian root, one ounce of Seville orange-peel dried, half an ounce of lesser cardamom seeds free from the husk, and one quart of spirits. Put these to steep in the spirits for fourteen days; then strain it through some cap-paper.

88. Ale Bitters.

Take one gallon of ale, four ounces of gentian root, and four ounces of fresh lemon peel. Let those steep in the ale for ten days, then strain it through a bag, and bottle and cork it up for use. This is an excellent bitter for ale.

89. A Good Cheap Bitter.

Take half an ounce of the yolks of fresh eggs, carefully separated from the white, half an ounce of gentian root, one dram and a half of Seville orange peel, and one pint of boiling water. Pour the water hot upon the above ingredients, and let them steep in it for two hours, then strain it through some cap-paper, and bottle it for use.

90. A Very Good Bitter.

Take two ounces of gentian root, half an ounce of Virginian snake-root, half a dram of

cochineal, and one quart of brandy. Let these steep for three days; then strain them through some cap-paper, and bottle it up for use.

N. B. This is a very good bitter for the stomach and very proper in families.

91. Elder Syrup.

First, take one gallon of juice, and put it in a brass pan over a clear but slow fire, adding the whites of two eggs, well beaten to a froth. When it begins to boil, skim it as long as any froth appears upon the top of it; then put to every pint of the clarified juice one pound of raw sugar, and let them boil very slowly together, till it becomes a proper syrup, which you will know by dropping a little upon your nail, when, if it is sufficiently boiled, it will stand without spreading. After which let it stand till cold, and then put it into glass bottles, covered only with paper pricked full of holes; and keep it for use. This is a good colouring either for rum or brandy, or making of elderberry wine in winter. See *first elder wine*.

N. B. You may make any quantity you please either by adding or reducing the ingredients.

92. Lemon Syrup.

Take one gallon of juice, and put it in a brass pan, over a slow fire, with a pound and a half of good raw sugar, stirring it frequently, till it has become a proper syrup—then take it off, and when cold and settled pour it into clean bottles, cork them, and keep it for use.

N. B. You can make any quantity you wish by either adding or reducing the ingredients. See *Second Cowslip Wine.*

BRITISH WINES.

93. Mead Wine.

TO every gallon of water put three pounds of honey—boil it well, and scum it all the time it boils—put in while boiling two lemon peels for each gallon. Empty it into a clean tub, and while about milk warm put yeast to it and work it. Then put it in a clean barrel or bottle for five or six months, and afterwards bottle it for use. You may strain the scummings through a filtering bag. If you allow every gallon 4 pounds of honey, it will keep for seven years.

This liquor is one of the choicest and most wholesome wines in the world, and exceedingly fit to be made use of in possets or as Canary. When so used, it is impossible to know whether the posset was made with Cana ry or Mead.

94. *Or thus—*

If you make your Mead of the washings of combs or of honey from the comb, dissolve it in warm water till an egg may swim in it, and about the breadth of a shilling appear above the water. Be careful before you break the combs into the sieve or strainer, to take out all the young bees, which you may easily discern from the honey ; as also the sandrach, or bee-bread, which is a yellow substance, with which some of the cells will be full, as these would give your mead a bad taste. Then proceed so scum and tun it as before.

It is best to keep your mead till it be a year old. If made as directed, it will keep as long as you please.

95. English Claret.

Take six gallons of water, two gallons of cyder, and eight pounds of Malaga raisins bruised—put them all together, and let them stand close covered in a warm place for a fortnight, stirring it well every other day. Then strain out the liquor into a clean cask, and put

to it a quart of barberries, a pint of the juice of raspberries, and a pint of the juice of black berries. Work it up with a little mustard seed, and cover it with a piece of dough three or four days by the fire-side—then let it stand a week, and bottle it off. When it becomes fine and ripe, it will resemble common claret.

96. Frontignac.

Take six gallons of water, twelve pounds of loaf sugar, and six pounds of raisins of the sun cut small—boil these together an hour—then take half a peck of the flowers of elder, when they are falling and will shake off—put them in the liquor when it is almost cold. Next day put in six spoonfuls of the syrup of lemons, with four spoonfuls of ale yeast, and two days after put it into a clean cask, and bung it up. When it has stood two months bottle it off.

97. British Champagne.

Take three gallons of water, and nine libs. of loaf sugar—boil the water and sugar half

an hour; scum it clean, and then pour the boiling liquor upon one gallon of currants, picked from the stalks, but not bruised; and when cold, ferment it for two days with half a pint of ale yeast—afterwards put it through a flannel bag into a clean cask, adding half a pint of isinglass finings. When it has done working, stop it close for a month, and then bottle it, putting into every bottle a small bit of loaf sugar. This is an excellent wine, and has a beautiful colour.

98. English Port.

Take eight gallons of good port wine, and put it in a clean sixty-gallon cask, first fumed with a match—add to it forty gallons of good cyder, and then fill the hogshead with French brandy. The juice of elder berries and sloes will give it the proper degree of roughness, and cochineal will communicate whatever colour is chosen.

N. B. In lieu of cyder, use turnip juice or raisin cyder; and instead of French brandy, brandy spirits.

99. English Mountain.

First pick out the largest stalks of your Malaga raisins, then chop them very small, and put five pounds to every gallon of cold spring water. Let them remain a fortnight or more, then squeeze out the liquor, and put it into a proper cask, having been previously fumigated with a match. Let it remain unstopped till the hissing or fermentation has ceased—then bung it up, and when fine bottle it off.

100. English Sack.

To every quart of water put a sprig of rue, and to every gallon a handful of fennel roots, —boil these half an hour, and strain it out—to every gallon of liquor put 3 pounds of honey. Boil it two hours, and scum it well—pour it off when cold, and tun it in a clean cask. Bottle it off.

101. Raisin Wine.

Take the best Malaga raisins, pick out the large stalks, and have your water ready boil'd.

When cold, measure as many gallons as you design to make, and put it into a large tub, that you may have room to stir it. To every gallon of water put six pounds of raisins, and let it remain for fourteen days, stirring it twice a day. When you have strained it off, put it into your cask, reserving a sufficient quantity to keep it filled as the liquor works over, which it will often do for two months or more. It must not be closed till the hissing or fermentation has ceased.

102. *A Second method.*

Take two gallons of spring water, and let it boil for half an hour—then put into an earthen jar two pounds of raisins stoned, two pounds of sugar, and the rinds of two lemons. Pour the boiling water on the above ingredients, and let it stand covered four or five days —then strain it out, and bottle it off. In fifteen or sixteen days it will be fit for use. It is a very cool pleasant drink in hot weather.

103. *A Third method.*

Take forty pounds of Malaga raisins in the month of March, cut them slightly, and put the stalks into two gallons of water—then ta-

king this water in part, put the raisins into a cask with six gallons more water and a pint of the best brandy. Stir it up with a stick once a day for a week, then close it well up. Let it stand half a year, and then bottle it off.

104. *A Fourth method.*

To every gallon of water put five pounds of raisins, picked from the stalks and pulled in two—let them steep a fortnight, stirring them every day—then pour off the liquor, squeezing the juice out of the raisins. Put the liquor into a clean cask that will just hold it, (for it must be quite full) and let it stand open till it has done working—then add a pint of French brandy to every two gallons, and stop it up close. Let it stand for six months, and then bottle it off; in doing which do not draw it too near the bottom of the cask. January, February, and March, are the best months to make it, the fruit being then new.

105. *A Fifth method.*

Take three hundred pounds of Malaga raisins, not picked; put them into a hogshead of spring water, with a pound of hops; let it

stand a fortnight, stirring it twice a day;—then press it into a tub, and put to it a piece of bread toasted and spread with yeast, and let it ferment twenty-four hours—afterwards put the liquor into a cask, where it may work 14 days longer—fill it up again as it works over, and when it has ceased let it be well bunged. You may afterwards put eighteen gallons of water upon the raisins for small wine, and in a week after press it out. When about two months old, bottle it.

106. Currant.

Take four gallons of currants not too ripe, and strip them into an earthen jar with a cover to it—take two gallons and a half of water, and five pounds and a half of good sugar—boil the sugar and water together, and scum it well—pour it boiling on the currants, and let it stand forty-eight hours—after this strain it through a flannel bag into the vessel again, and let it stand a fortnight to settle—then bottle it.

107. *Second method.*

Gather your currants fully ripe, strip them and bruise them in a mortar, and to every gallon of the pulp put two quarts of cold water which has been previously boiled. Let it stand in a tub twenty-four hours to ferment, then let it run through a hair sieve, not using the hand to hasten it, but letting it run gently off. To every gallon of liquor add two pounds and a half of loaf sugar—stir it well, and then put it in your cask, adding to every six gallons a quart of the best spirit of wine. Let it stand six weeks, and then bottle it. It will answer best at first to draw it off into large bottles, and after it has stood a fortnight, to rack it off into smaller ones.

108. *Third method.*

Take your currants when fully ripe, strip and break them with your hands till all the berries are well bruised, and to every quart of pulp put a quart of water. Then mix them well together, and let them stand all night in your tub—then strain them properly thro' a hair sieve, and to every gallon of liquor

add two pounds and a half of loaf sugar, and when it is dissolved, put it into the cask, adding a little isinglass dissolved. To every four gallons put a quart of mountain wine—then bung up your cask, and when fine draw it off, and wash the cask with a little of the wine—run the grounds through a bag. and put the whole into your cask again. To every gallon put half a pound more sugar—let it stand a month, then bottle it.

109. Orange Wine.

Take thirty pounds of new Malaga raisins—pick them clean from the stalks, and chop them small. Provide yourself twenty large Seville oranges, ten of which you must pare as thin as for preserving—then boil about eight gallons of soft water till a third part be consumed, and after letting it cool a little, pour five gallons of it upon your raisins and orange peel—then stir it well, and cover it up. When cold, let it stand five days, stirring it once or twice a day. Run this liquor through a hair sieve, and with a wooden spoon press the pulp as dry as you can—then put it in a clean cask,

adding the rinds of the other ten oranges, pared as thin as the first. The day before you tun it, mage a syrup of the juice of the whole twenty oranges with a pound of white sugar. Stir them well together, and close it up. Let it stand two months to fine, then bottle it. It will keep three years, and improve by it.

110. *Second method.*

Take twelve gallons of water, and twenty pounds of sugar; boil it half an hour, skimming it all the time. Have in readiness the peels of a hundred oranges in a tub, so thinly pared that no white shall appear in them; afterwards pour on your boiling water and keep it close. You must use none of the seeds, but pick them carefully out; and when the liquor is milk warm, add to it six spoonfuls of good ale yeast. Let it ferment for two days —after which put it in a clean cask, with a gallon of white wine and a quart of brandy. Let it stand a month, then bottle it, putting a lump of loaf sugar into every bottle.

111. *Third method.*

Put twelve pounds of fine sugar, and the whites of eight eggs well beaten, into six gal-

lons of spring water—let it boil one hour, and skim it all the time. Then take it off, and when it is milk warm, add the juice and rinds of fifty Seville oranges, and six spoonfuls of good ale yeast. Let it stand two days, then put it in your cask, with two quarts of vindegraw or bucella wine, and the juice of twelve lemons—only observing, that you must let the juice of the lemons, the wine, and two pounds of loaf sugar, stand closely covered for ten or twelve hours before you put it in, taking care to scum off the seeds. The lemon peels must be put in with the oranges. Half the rinds must be put into the cask. It must stand ten or twelve days before you bottle it.

112. Gooseberry Wine.

To every four pound of gooseberries take a pound and a quarter of sugar, and a quart of spring water—bruise the berries, and let them lie twenty-four hours in the water, stirring them frequently—then press out the liquor, and add the sugar to it—afterwards put it into a good clean cask, and when the fermentation has ceased, close it up, and let it stand a

month—then rack it off into another cask, and let it stand five or six weeks longer.—Bottle it off, putting a lump of sugar into every bottle.

113. Pearl Gooseberry Wine.

Take as many as you think proper of the best pearl gooseberries—bruise them, and let them stand all night—next morning press or squeeze them out, and let the liquor stand for seven or eight hours—then pour off the clear juice from the sediment, and measure it as you put it into your cask, adding to every three pints of liquor a pound of loaf sugar broken into small lumps, together with a little fining. Close it up, and in three months bottle it off, putting into every bottle a lump of loaf sugar. This is a fine gooseberry wine.

114. *A Second method.*

Boil eight gallons of water and a pound of sugar an hour—scum it well, and let it stand till it is cold—then to every quart of this liquor allow three pounds of gooseberries, first beaten or bruised very well. Let it stand for

twenty-four hours, then strain it out, and to every gallon add three pounds of moist sugar. Let this stand in the vessel twelve hours—then take off the thick scum, and put the clear liquor into a good clean cask, in which it must remain for a month. Then draw it off, and rinse the cask with some of the liquor—after which put it again into the cask, and let it stand four months. Then bottle it off.

115. *Third method.*

Take twenty-four quarts of gooseberries, fully ripe, and twelve quarts of water. First boil your water two hours, then pick your gooseberries, and bruise them in a platter with a rolling pin, as small as you can. Put the water when it is cold on the bruised gooseberries, and let them stand together twelve hours, and when you drain it off, be sure to take none but the clean liquor; afterwards measure the liquor, and to every quart add three quarters of a pound of loaf sugar; let it stand six or eight hours to dissolve, stirring it two or three times; then put it in your cask, with two or three spoonfuls of good ale yeast.—Then put the bung in the hole lightly at first, that it may work; and when you see

it has ceased to work, or if no fermentation appear—close it well up, and bottle it in frosty weather.

116. *A Fourth method.*

Take your gooseberries before they be too ripe—bruise them in a wooden vessel, but not too much, lest you bruise the seeds—then measure them, and to every gallon of bruised berries put two gallons of cold water—stir them well together, and let them stand for a night and a day covered. Draw the liquor from the berries into a vessel, or if too thick, strain it through a bag—to every gallon of which add two pounds of loaf sugar dissolved—stir it well together, and put it into a cask, then let it work for two days, and bung it up for a week—afterwards draw it from the cask, and wash out the cask with a little of the liquor, and to every gallon add half a pound of more sugar. Stir it well up, and put it again into the cask. Then bung it up for a month, when it will be fit for bottling.

117. *A Fifth method.*

For every pound of gooseberries take one and a quarter of loaf sugar and a quart of

spring water: bruise the berries, and let them stand in the water twenty-four hours, stirring them often; then press out the liqour into a clean cask, that it may ferment, and when it has ceased, close it up, and let it stand a month; then rack it into another clean cask, for six or seven weeks longer; after which bottle it off, and put a small lump of loaf sugar into each bottle. Cork them well, and let them remain a quarter of a year before you drink it.

118. Cowslip Wine.

Take six gallons of water, and to every gallon add two pounds of loaf sugar: boil it about an hour, and then let it cool. Toast a piece of bread, and spread both sides of it with yeast; but before you put it into the liquor, add to every gallon one ounce of the syrup of citrons. Beat it well with the rest, and then put in the toast while it is warm. Let it work for two or three days; in the mean time put in your cowslip flowers; bruised a little, about a peck together, with three lemons sliced, and one pint of white wine to every gallon. Let them stand three days, and

afterwards put it into a good clean cask; and when fine, bottle it.

119. *Second method.*

To six gallons of water add fourteen pounds of loaf sugar, and stir it well up together; beat the whites of twenty eggs very well, mix it with the liquor, and make it boil as fast as possible; then scum it well and let it continue boiling two hours; afterwards strain it through a hair sieve, and set it to cool: when it is milk-warm put a small quantity of good ale yeast to it on a toast. Let it ferment all night, then bruise a peck of cowslip flowers, and put them into your vessel; after which pour the liquor upon them, and add six ounces of the syrup of lemons. Cut a tuft of grass and lay it on the bung hole; let it stand a fortnight, and then bottle it.

120. *Third method.*

Take thirty gallons of water, and sixty pounds of sugar; boil them together an hour, skimming it well; then put it into a tub, and let it stand till it is cold; after which put in sixteen pecks of cowslip flowers, and the juice and rinds of two dozen of lemons pared

very thin, a gill of good ale yeast, which you must also add at the same time. Let it be beaten three times a-day for three days together, then rack it into a good clean cask, cowslips and all, with two quarts of brandy.—When the fermentation is over, bung it closely up for three weeks, and bottle it off.

121. Elder Wine.

Take twenty-five pounds of Malaga raisins, and rub them small—then take five gallons of water, boil it an hour, and let it stand till it is milk warm—afterwards put it into an earthen jar with your raisins, and let them steep for ten days, stirring them twice a day—then pass the liquor through a hair sieve, and have in readiness five pints of the juice of elder berries, drawn off as you do jelly off currants—then mix it cold with the liquor, stir it well together, and put it in a cask. Let it stand in a warm place; and when it has done working, stop it very close, and bottle it about Candlemas.

122. *Second method.*

Take spring water, and let it boil for half an hour--then measure five gallons, and let it stand to cool. Have in readiness twenty pounds of raisins of the sun, well picked and rubbed in a cloth, and chop them, but not too small--then put them in the water when it is quite cold, and let them stand nine days, stirring them three or four times a day. Procure six pints of elder berries fully ripe, which must be infused in boiling water, or baked three hours in an oven--then strain out the raisins, and when the elder liquor is cold, mix that with it (the best way is to boil up the juice to a syrup) and add four spoonfuls of good ale yeast. Stir it well together, and then tun it into a good clean old cask, and let it stand in a warm place to ferment; after which put it in your cellar for five or six months, and bottle it off.

123. *Third method.*

Gather elder berries ripe and dry--pick and bruise them with your hands, and strain them--then set the liquor in an earthen mug for one day to settle, and to every quart of

juice add three pints of water, and to every gallon of this liquor put three pounds of sugar; then set it on the fire in a brass kettle, and when it is boiling, clarify it with the whites of four eggs—let it boil an hour, and when almost cold ferment it with good ale yeast—afterwards tun it off, and fill up the cask, as it works out, with the same liquor.—Should your cask hold about eight gallons, the wine will be fine in a month's time, and fit to bottle—and it will be fit to drink in two months more. You may add to every gallon a pint of mountain wine.

124. *Fourth method.*

To five gallons of water put five quarts of ripe elder berries picked from the stalks—let them boil a quarter of an hour, then strain the liquor through a sieve, and put it into your pan again, with fourteen pounds of good raw sugar — boil it for half an hour, and then put into the tub three pounds of raisins, and pour the boiling liquor on them. When milk warm, put into it a little good ale yeast, and let it work for three days—then tun it, and put five gills of brandy into the cask—bottle it at Christmas.

125. Elder Flower Wine.

To twelve gallons of water put thirty pounds of good sugar ; boil it half an hour, skimming it well all the time : let it stand till milk warm, and then put in three spoonfuls of yeast,—and after it has worked, add two quarts of flowers picked from the stalks ; stir it every day till the fermentation has ceased, and then strain it through a hair sieve, and put it in a clean cask ; which must be afterwards bunged close up. Let it stand two months, then bottle it.

126. *Second method.*

Take two large handfuls of dried elder flowers, and ten gallons of spring water ; boil the water, and pour it scalding hot upon the flowers : the next day put to every gallon of water, five pounds of Malaga raisins, the stalks being first picked off, but not washed : chop them a little, and put them into your water, stirring the water, raisins, and flowers, well together : repeat this twice a-day for twelve days, then press out the liquor as long as you can get any ; afterwards put it into a

clean cask, and close it up for two or three days till it ferments, and in a few days after, bung it up, and let it stand for three or four months till it is clear; then bottle it.

127. Damson.

Gather the fruit dry, weigh them and bruise them with your hands--put them into an earthen jar with a faucet, and to every eight lib. of fruit add one gallon of water. Boil the water, and pour it upon the fruit scalding hot, and let it stand two days--afterwards draw it off, and put it into a clean cask, and to every gallon of liquor add two pounds and a half of good sugar--let the cask be full, and the longer it stands the better. It will keep very well a year in the cask; afterwards bottle it off.

The small damson is the best. You may put a very small lump of loaf sugar into every bottle; it will be much improved by it.

128. *Second method.*

Take two pounds and a half of sugar to every gallon of water; boil and skim it for 2

hours, and to every gallon of liquor add five pounds of damsons stoned; boil them till they are of a good red colour; then strain the liquor through a sieve, and ferment it in an open vessel for four days; after which pour it off from the lees, clean the vessel, and then put in the liquor to finish the fermentation. Close it well up for six or eight months, and if it be fine, you may bottle it off. It may be kept a year or two in bottles, and will be the better for it.

129. *Third method.*

To four gallons of water put sixteen pounds of Malaga raisins, and half a peck of damsons, in a tub: cover it, and let it stand six days: stir it twice every day, then draw off the liquor, and colour it. Afterwards tun it into a cask, bung it up for a fornight, and then bottle it.

130. Cherry Wine.

Pull off the stalks of the cherries, and mash them without breaking the stones: then press them well through a hair sieve, and

to every gallon of liquor add two pounds of sugar—then tun it into a clean cask till it is filled, and allow the liquor to ferment as long as it makes any noise in the cask. Afterward bung it up close for a month or more, if not fine. When fine, bottle it, putting a lump of loaf sugar into every bottle: but should the fermentation be too violent, draw the corks out for a while—then cork them again, and it will be fit to drink in a quarter of a year.

131. Black Cherry Wine.

Take six gallons of spring water, and boil it an hour—then take 24 pounds of black cherries, and bruise them, taking care not to break the stones—pour the boiling water upon the cherries, and stir them well together, and after they have stood twenty-four hours, strain out the liquor through a cloth, and to every gallon add two pounds of sugar; then mix it well, and let it stand another day. Pour the clear liquor into a cask, and keep it close bunged—when very fine, you may bottle it for use.

132. *Strawberry, Raspberry, and Cherry, a different way.*

Bruise your strawberries or raspberries, put them into a linen bag, and press out the juice into a cask—then draw off the fine liquor into a clean cask, and bung it close for forty-eight hours; after which give it vent, and in two days time bung it well up again. In three months it may be bottled.

133. Raspberry.

Pound your fruit and strain it through a cloth—then boil as much water as there is juice, and when cold pour it on the dry strained fruit, letting it stand five hours—after this strain it again, and mix it with the juice. To every gallon of this liquor add two pounds and a half of sugar—let it stand in an earthen vessel close covered for a week; then tun it into a clean cask, and let it stand a month well bunged, or till it is fine. Afterwards bottle it off.

134. *Or thus*—

Take four gallons of raspbeeries, and put them in an earthen pot—then take four gallons of water, and boil it two hours—let it stand till milk warm, and pour it upon the raspberries—stir them well together, and let it stand for twelve hours—then strain it off, and to every gallon of liquor add three pound of loaf sugar—after which set it over a clear fire, and let it boil till all the scum is taken off, and when cold put it into bottles, opening the corks every day for a fortnight—then stop them close.

N. B. The corks are not to be driven in till the last time.

135. Quince Wine.

Take the quinces when they are fully ripe, and wipe off the fur very clean—then take out the cores, bruise them as you do apples for cyder, and press out the juice—to every gallon of which add two pounds and a half of loaf sugar, stirring it together till the sugar is fully dissolved—afterwards put it into your

cask, and when the fermentation is over, bung it well up. Let it stand till March before you bottle it. Keeping it for two or three years improves this wine greatly.

136. *Second method.*

Procure twenty large quinces gathered dry, and clean them with a coarse cloth, then grate them as near the core as you can, taking care not to grate any of that in if you can avoid it. Boil a gallon of spring water, and put the grated quinces into it—after which, let it boil gently a quarter of an hour, and then strain the liquor into an earthen vessel. Add two pounds of loaf sugar to every gallon of the liquor, stirring it till the liquor is dissolved—then cover it up close, and let it stand twenty-four hours—after which bottle it off, taking care that none of the sediment goes into the bottles. Your quinces must be fully ripe.

137. *Third method.*

Clean your quinces with a coarse cloth, and grate them thin—press them through a linen bag, and to every gallon of the liquor put two pounds of loaf sugar. When the sugar is dissolved, pour it off as often as there appears

any sediment; and when fine, put it into a cask, letting it remain a week unstopped—bung it up closely for six months; and if then fine, you may bottle it; but if not, you must draw it into another cask, and bung it up until it is fine.

138. Sage.

Boil six gallons of spring water a quarter of an hour, let it cool till it is milk warm, and then put in twenty-five pounds of Malaga raisins, pick'd and rubb'd clean, and cut into small crumbs, together with half a bushel of red sage, also cut small, and a gill of good ale yeast. Stir the whole ingredients well together, and let them stand covered in a warm place for six or seven days, taking notice to stir them once a day. After which, proceed to strain the liquor into a clean cask, and when it has worked for three or four days bung it well up, and let it stand about a week longer—then put into it two quarts of mountain wine, with a gill of finings, and when fine, bottle it off.

139. *A Second method.*

Take thirty pounds of Malaga raisins, cut small and picked clean, and a bushel of green sage cut small ; then boil six gallons of water, letting it stand till it is milk warm—after which you must pour it into a tub upon your sage and raisins, and let it stand five or six days, stirring it twice a day—then strain out the liquor from the pulp, put it into a cask, and let it stand six months. Afterwards draw it clear off into another cask, and bottle it when fine. In two months it will be fit for use, but will improve by being kept a year.

140. Apricot Wine.

Take twelve pounds of apricots when near ripe, wipe them clean, and cut them in pieces, —then put them into two gallons of water, and let them boil till the water has strongly imbibed the flavour of the fruit—then proceed to strain the liquor through a hair sieve, and for every quart of liquor put in six ounces of good loaf sugar—after which boil it again, and skim it clean ; and when the scum has

ceased to rise, pour it into an earthen vessel. Bottle it off the next day, putting a lump of sugar in every bottle.

141. Balm Wine.

Procure a bushel of balm leaves, put them in a tub, and pour eight gallons of scalding water upon them—let it stand a night, then set it through a hair sieve, and put to every gallon of liquor two pounds of loaf sugar, stirring it very well till the sugar is dissolved—then put it on the fire, adding the whites of 4 eggs well beaten. When the scum begins to rise, take it off—then let it boil half an hour, skimming it all the time—afterwards put it into the tub again, and when milk-warm, add a gill of good ale yeast, stirring it every two hours. Work it thus for two days, then put it into a cask, and bung it up. Bottle it off when fine.

142. Mulberry.

Gather your mulberries when they are ripe, beat them in a mortar, and to every quart of

berries put a quart of spring water. When you put them into the tub, mix them very well, and let them stand all night—then press them through a sieve, and to every gallon of liquor put three pounds of sugar—when your sugar is dissolved, put it into your cask, into which, if an eight gallon one, you must put a gill of finings.

Care must be taken that the cask be not too full, nor bunged too close at first. Set it in a cold place, and when it is fine, bottle it off.

143. Blackberry.

Take blackberries when they are fully ripe, bruise them, and put to every quart of berries a quart of water—mix them well, and let them stand all night—then strain them thro' a sieve, and to every gallon of liquor add 2 pounds and a half of sugar. When the sugar is dissolved, put it into your cask—to every twenty gallons of which add a gill of finings, and the next day bung it up. In two months bottle it off.

144. Ginger Wine.

Take four gallons of water and seven pound of sugar, boil them half an hour, skimming it all the time. When the liquor is cold, squeeze in the juice of two lemons—then boil the peels, with two ounces of white ginger, in 3 pints of water, one hour. When cold, put the whole into the cask, with one gill of finings and three pounds of Malaga raisins; then close it up, let it stand two months, and then bottle it.

145. *Second method.*

Take seven gallons of water, twelve pounds of sugar, half a pound of white ginger bruised, and the whites of four eggs well beaten—put them in the water,and set it on the fire. As it boils, skim it well, and after it has boiled a quarter of an hour take it off. When cold, put it in an open vessel—take seven lemons, pare them, and squeeze in the juice, adding the rinds—put in a gill of ale yeast, let it work 24 hours—draw it off, put it into your cask, and in a fortnight, if fine, you may bottle it.

146. Birch Wine.

In March, bore a hole in a birch tree a foot from the ground, into which put a faucet, and the liquor will run for two or three days together, without injuring the tree; then stop up the hole with a peg. (The next year you might draw as much more from the same hole.) To every gallon of liquor put a quart of honey, or two pounds and a quarter of sugar, and stir it well together: boil it for an hour, and skim it all the time, adding a few cloves and a piece of lemon peel; when it is almost cold, put to it as much good yeast as will make it work like ale, and when the yeast begins to settle, get your cask, and after you have fumigated it with a match, put in your liquor. For twenty gallons put in a gill of finings and the whites and shells of four eggs; stir it briskly with a staff, and let it stand six weeks or longer, then bottle it, and in two months it will be fit for use; but will greatly improve by time, and will drink better at the end of the second year than the first.

147. Lemon.

Take six large lemons, pare off the rinds, cut them, and squeeze out the juice, in which steep the rinds, adding to it a quart of brandy, and letting it stand in an earthen pot close stopped for three days—then squeeze six lemons more, and to the juice put two quarts of spring water, and as much sugar as will sweeten the whole—then boil the water, sugar, and lemons together, and let it stand till cold, to which add a quart of white wine and the first mentioned lemons and brandy—mix them together, and strain the whole through a linen bag into your vessel, then let it stand three months, and bottle it off, taking care to cork and wire your bottles well.

Keep it in a cool place or in sand, and in about two months time it will be fit for drinking.

148. Clary.

Take twenty-four pounds of Malaga raisins—pick and chop them very small, then put them in a tub, and to each pound allow a quart

water; let them steep twelve days, stirring them twice a day, and take care to keep it well covered all the time—then strain it off, and put it into a clean cask, with about half a peck of the tops of clary when in blossom; afterwards close it up well for six weeks, and then bottle it. In two months it will be fit to drink. As there will be a good deal of sediment, it will be necessary to tap it pretty high.

149. *Second method.*

Take ten gallons of water, twenty-five lib. of sugar, and the whites of twelve eggs well beaten—set it over the fire, and let it boil gently for an hour, skimming it clean all the time. Then put it into a tub, and when almost cool, put it into your cask, with about half a peck of clary tops and a pint of new yeast. Stir it three times a day for three days, and when it has done working, close it up. If fine, you may bottle it in about four months.

150. Wine of English Grapes.

When the vines are well grown, so as to bring full clusters, be careful to take off the

part of those leaves which too much shade the grapes, but not in the hot season, lest the sun should too quickly draw away their juices and wither them. Stay not till they are all ripe at once, for then some will be over ripe, and bruise and rot before the underlings come to perfection; but every two or three days pick off the choicest or ripest grapes, and spread them in a dry shady place, that they may not be burst by the heat. Thus those that remain on the vine, having more heat to nourish them, will grow larger, and be sooner ripe—and when you have got a sufficient quantity, put them into an open vessel, and bruise them well with your hands: or if the quantity be too great, get a flat piece of wood, and fasten it to the end of a staff, and gently press them with it, taking care to break the stones as little as possible, as that would give the wine a bitter taste. Having bruised the grapes so that they become a pulp, you must have a tap at the bottom of your cask—then tie a hair-cloth over your receiving tub, and let that out which will run off itself, which will be found to be the best—then take out the pulp, and press it by degrees till the liquor is sufficiently drained off—after which,

get a clean cask, well matched, and pour the liquor in through a sieve and funnel to stop the dregs, letting it standwith a slate over the bung hole, to ferment and refine for ten or twelve days; then draw it off gently into another cask, and put the slate on the bung-hole as before, till the fermentation is over, which you may know by its coolness and pleasant taste. Thus of your white grapes you may make a good white wine, and of the red a wine much resembling claret; but should it want colour, (see *Claret colouring*,) the white grapes, if not too ripe, will give it a good Rhenish flavour, and are very cooling. There is also another sort of grape that grows in England, which has much of the smell of musk, and this may, by the help of a little sugar, be brought to produce a fine rich wine, much resembling canary or muskadine, and altogether as pleasant.

151. *Second method.*

Take ripe grapes, gathered on a dry day, and put them in a press; squeeze them gently,

so as not to break the stones : then strain the liquor well, and let it settle in a cask—after which draw off the clear juice into a well-seasoned and matched cask, and stop it up close for forty-eight hours—then give it vent near the bung hole, and put therein a peg that may be easily moved, and in two days time stop it close up again. It will be fit to drink in a quarter of a year's time, and will not be much inferior in quality to French wine. To season your cask, scald it out with hot water, and afterwards match it.

152. *To improve vitiated Wine.*

Take a pint of clarified honey, a pint of water in which raisins of the sun have been well steeped, and three gills of good white wine or red, according to the colour of the wine you wish to improve—let them boil over a slow fire till a third part is wasted, taking off the scum as fast as it rises—then put it very hot into your wine, letting it stand with the bung out. Put into a linen bag a little mace, nutmeg, and cloves, and let it hang in your wine from a string for three or four

days. By this method, either new or old wines will not only be fined, but much improved otherwise, for by it they are recovered from their foulness and decay, and acquire an agreeable smell and flavour. They may be still further improved, if, after taking out the spice, you hang in its place a small bag of white mustard-seed, a little bruised. This work will then be complete.

153. *To restore British Wines that are Prick'd.*

Take and rack your wines down to the lees into another cask, where the lees of good wines are fresh: then take a pint of strong aquavitæ, and scrape half a pound of yellow bees wax into it, which, by heating the spirit over a gentle fire, will melt: after which dip a piece of cloth into it, and when a little dry set it on fire with a brimstone match; put it into the bung-hole, and stop it up close.

154. *Or thus*—

First prepare a fresh emptied cask that has contained the same kind of wine which you are about to rack; then match it, and rack off your wine into it, putting to every ten gallons two ounces of oyster powder, (See *Oyster powder*) and half an ounce of bay salt—then get your staff, and stir it well about, letting it stand till it is fine, which it will be in a few days—after which rack it off into another good cask, previously matched. If you can get some lees of the same wine, it will improve it much. Put likewise a quart of brandy to every ten gallons, and if your cask has been emptied a long time, you must match it better on that account; but altho' it be a new cask, the matching must not be omitted. A fresh emptied cask is to be preferred.

N. B. This receipt will answer for all made wines.

155. *To keep Wines from turning sour.*

Put a pound of lead which has been melted in fair water, into your cask, pretty warm, and stop it close up.

156. *Or thus*——

Boil a gallon of wine with some beaten oyster shells and crab's claws burnt into powder, an ounce of each to every ten gallons of your wine. Then strain out the liquor thro' a sieve, and when cold put it into your wine of the same sort, and it will give it a pleasant lively taste.

N. B. A lump of unslaked lime put into your cask will also keep wine from turning sour.

157. *To take away the ill scent of Wines.*

Bake a long roller of dough, stuck well with cloves; hang it in the cask, and it will draw the ill scent from the wine into itself.

158. *To sweeten Wines.*

In thirty gallons of wine infuse an handful of the flowers of clary; then add a pound of mustard seed, dry ground, put it into a bag, and sink it to the bottom of the cask.

CYDER AND PERRY.

159. *To make Cyder.*

TAKE Cockagee apples, French pippins, red streaked pippins, pennetings, and in general all the later pippins, when they are so ripe that they may be shaked from the tree with tolerable ease—bruise or grind them very small, and when they are become a mash, put them in a hair cloth bag, and with a press squeeze out the juice by degrees into a large vat or vessel, fit to contain the quantity you think to have of it, and empty your bag into another vessel, until you have squeezed the whole you mean to do at one time—then mash the squeezed pulp with a little warm water, and let it stand for twelve hours; then take it into your hair bag and squeeze it again—but take care you do not put too much water to it, as this second squeezing should not produce above a fourth part of the liquor you

had at first, or a third at most. If it does not exceed that quantity, put it all into the liquor, I mean the first squeezing. Then draw off the liquor from the large vat or tub into another clean vessel, letting it run through a fine hair sieve--then to make it work sweetly, beat a little honey, some whites of eggs according to your quantity (about three to a hogshead) and a little flour together--put it in a fine bag, and let it hang down by a string to the middle of the cask, tun, or vessel, among the cyder. Then put in a pint or more (according to your quantity) of new ale yeast, and let it purge itself from dross for five or six days. After this rack it off from the lees into clean well-matched hogsheads or casks, prepared for it. After standing a day or two in these, if it does not work again, they must be well bunged up, and in a week after a spike put in beside the bung to draw it occasionally, in order to know in what state the liquor is. If working, the spile must be put slackly in, in order to let out the air now and then, till it ceases to work.

It should be kept in a good cellar where the air is temperate; as it is as delicate as any wine, and will not bear an excess of either cold

or heat. But if so kept, and made of the best apples, such as cockagee or the late pippins, it will be very nice for two and three years. I have drunk cockagee cyder three years old that sparkled in the glass, and was nearly equal to some wine.

Summer fruit, such as golden pippins, &c. will make cyder, but it will not keep. If it is not drunk before Christmas, or at most before the spring, it will be good for nothing but vinegar; and if you mix summer fruit among your cyder apples, it keeps it constantly in a fermenting state, and in fact never fully clears.

When you bottle your cyder, cork and wax it well, and cover it well up with sawdust in a good cellar in winter, and in summer keep it as cool as you can. It will keep a year in bottles—and that it may the better feed and preserve its strength, put a small lump of loaf sugar into every bottle, if you wish to keep it long.

160. *Another method.*

Take pippins, pearmains, or parreys before they are fully ripe, and let them lie a day or

two on a heap to sweat—then grind them, press out the juice, and put it into a hogshead, leaving it room to work. Let it have no vent, except a little hole near the hoops, and put in three or four pounds of raisins and two pounds of sugar, to make it work the better—then rack it off, and in order to fine and mellow it, put a pint of finings to thirty gallons—afterwards put it into small casks closely stopped, leaving a small hole as before, lest it should work after it is racked—then put into the cask a few raisins to feed it, and bottle it in March.

N. B. When the juice of apples has not been well purified, it soon corrupts—the dregs which remain mixed with the liquor being small bits of the apples, which give the cyder an unpleasant rotten taste. To purify it, use isinglass finings; and to prevent it from souring, put to it a little mustard. Apples of a bitter taste produce the strongest cyder.

The cockagee is a round apple, dark red, where exposed to the sun; the other side a sort of green, and often scabbed; is not preferred for eating, but valuable in cyder countries, as a hogshead of cockagee cyder is valued equal to two and even three of some kinds.

161. *To manage Cyder.*

To fine and improve the flavour of one hogshead, take a gallon of good French brandy, with half an ounce of cochineal, one pound of allum, and three pounds of sugarcandy; bruise them all well in a mortar, and infuse them in the brandy for a day or two; then mix the whole with your cyder, and stop it close for five or six months. After which, if fine, bottle it off.

162. *To make a cheap Cyder from Raisins.*

Take fourteen pounds of raisins with the stalks; wash them out in four or five waters, till the water remains clear; then put them into a clean cask with the head out, and put six gallons of good water upon them; after which cover it well up, and let it stand ten days. Then rack it off into another clean cask, which has a brass cock in it, and in four or five days time it will be fit for bottling. When it has been in bottles seven or eight days; it will be fit for use. A little colouring should be added when putting it into the cask the second time. The rasins may afterwards be used for making vinegar. See Vinegar.

Cyder and perry, when bottled in hot weather, should be left a day or two uncorked, that it may get flat; but if too flat in the cask, and soon wanted for use, put into each bottle a small lump or two of sugarcandy, 4 or 5 raisins of the sun, or a small piece of raw beef; any of which will much improve your liquor, and make it brisker.

Cyder should be well corked and waxed, and packed upright in a cool place. A few bottles may always be kept in a warmer place to ripen and be ready for use.

Perry is made after the same manner as cyder, only from pears, which must be quite dry. The best pears for this purpose are such as are least fit for eating, and the redder they are the better.

MALT LIQUOR.

DIRECTIONS FOR BREWING ALE, BEER, &c.

163. *Of the Nature and Property of Water.*

WATER out of rivers or ponds is the best, unless polluted by the melting of snow, or by water from clay or plowed lands. Snow water will require a greater proportion of malt than others. If you have not river water, that from a pond, whose bottom is not too muddy, and which is fed by a spring, will answer the purpose, as the sun softens and rectifies it. Very hard water, drawn from a deep well into a wide cistern or reservoir, and exposed to the air and sun, with a little powdered chalk thrown in, may be used. Rain water is to be chosen next to river water;

though all waters which will raise a lather with soap may be safely used in brewing.

164. *How to Choose good Malt.*

Malt is chosen by its sweet smell, mellow taste, round body, and thin skin. There are two sorts in use, the pale and the brown; the former of which is mostly used in private families, and the latter in public brew-houses, as it appears to go further, and gives the liquor a higher colour. The sweetest malt is that which is dried with oak or cinders; in grinding which see that the mill be clean from dust, cob-webs, &c. and set so as to crush the grain, without grinding it to powder—for you had better have some small grains slip through untouched, than have the whole ground too small which would cause it to cake together, and prevent the goodness from being extracted.

165. *How to Choose Good Hops.*

Hops are chosen by their bright green colour, sweet smell, and clamminess when rubbed between the hands.

166. *Of the Brewing Vessels,*

For a copper holding twenty gallons, the mash-tub ought at least to contain four bushels of malt. The copper, with room for mashing or stirring, the coolers, and working tubs, may be rather fitted to the convenience of the room, than any particular size, as if one vessel be not sufficient you may take another.

167. *Of Mashing or Tucking your Liquor.*

Of two bushels of malt, and one pound and a half of hops, you may make eighteen gallons of good ale, eighteen gallons of good table beer, and nine gallons of small beer; for which a copper containing twenty-four gallons would be most convenient; you may heat your first copper of liquor for mashing, and strew over it two handfuls of bran or malt; by which you will see when it begins to boil, as it will break and curdle, after which it will be proper to be let off into the mash-tub, where it may remain till the stream is spent, before you put in your malt. Or, you may put in

a gallon of cold water, which brings it sooner to a state for mashing, which you may begin to do immediately, stirring it all the while you are putting in the malt; of which keep out about half a bushel dry, to strew over the rest when you have done stirring, which will be as soon as you have well mixed it with the liquor, and prevented it from clotting.

After the dry malt is spread, cover your mash-tub with the malt-sacks or cloths, that you may lose none of the spirit, and let them remain for an hour—in the meantime get another copper of liquor hot, and in an hour and a half begin to let off your first wort into your underback—then receive a pail of your first running, and throw it again upon the malt. You will find that the malt has sucked up one fourth of the first copper of liquor; it will therefore be necessary, in order to make up your quantity of wort for the strong ale, to add as much of the second copper, throwing it by bowlfuls over the malt, and giving it time to soak through; keeping it all the while running by an easy stream, till you perceive you have about twenty-two gallons, which in boiling and

working will be reduced to eighteen gallons. If while you are letting it off, you throw into the underback about half a pound of hops, it will be preserved from foxing, growing sour, or becoming ropy.

Your first wort being all run off, you must fasten the tap of the mash-tub, and take the second mashing, stirring up the malt as you did at first; then cover it close for an hour and a half; put likewise the same quantity of hops in the under-back, as you did for the first liquor; but if you intend to make nine gallons of small beer, one hour will be sufficient for the second to remain on the malt, but the third will require an hour and a half; and as it runs off you must repeat it again the second time, and it will be good beer.

Meanwhile fill your copper with the first wort, and boil it very briskly with another half pound of hops, taking care to avoid the extremes of under or over boiling, as either of them will materially injure the ale—for if not boiled enough, it tastes raw, sweet, and sickly, and cannot retain the virtue of the malt, nor be a wholesome drink. On the other hand, if it be

suffered to boil too long, it will thicken, and be prevented from ever being fine in the casks, or agreeable to the palate. The breaking or curdling of the wort should be your guide; for if you boil the wort an hour, (the usual time,) and should take it out of the copper before it is broke or curdled, it will be mismanaged; but when it has boiled a while, take some in an hand-bowl, at several times; and when you find it is broke into small particles, it is nearly enough; a few minutes longer will produce large flakes. This then is the time to strain it off, and put it into cooling tubs as shallow as possible; and as the liquor cools, it may be put into the working-tub, that the coolers or tubs may be at liberty for the other wort, which may be ready to strain off.

As soon as your first wort is strained off put in the second, with the same quantity of fresh hops as before, and one pound of treacle. Your hops must never be boiled twice, and you must take care with this, as well as the first, when it breaks, to strain it off directly. The third wort will be too small to break, you must therefore boil it an hour, and when strained off,

put it to cool in a shallow body as soon as possible, that it may be kept from foxing, which it is apt to do if put in too large a body; but if you have not convenience for this, take an hand-bowl, and keep stirring it up till it is cool enough to put your yeast in.

In putting your wort together, take care not to disturb the sediment at the bottom of your tubs; but let it be taken off as clear as possible, as the want of this precaution will cause an undue fermentation, which must be avoided. When it is lukewarm, proceed to ferment it in the following manner:

Procure a pint of yeast, and mix it with a quart of the wort with your hand in a bowl; then set the bowl to swim on the wort, and cover it up. In a short time it will work over, and set the whole to fermenting. When the yeast has taken effect, mix it all well together, afterwards setting the bowl to swim on its surface; then cover it, and in two days at most it will be fit to tun into your casks; but immediately before you do this, take off nearly all the yeast; then take out also the liquor, but so gently as not to disturb the bottoms.

It will work in the casks about a week, after

which put the bung in gently; and when it has done working, put the bung in very tight, with a piece of coarse cloth about it. In three weeks or a month it will be ready to tap;—but if on pegging the cask you find it not fine, let it stand a few weeks longer, when it will be both fine and pleasant.

If you would extract almost all the goodness of the malt in the first wort, for very strong beer, begin to let off soon after you have mashed, by a small stream, throwing it upon the malt again, as it comes out, for an hour, stirring it all the time—then let it run out by a small stream as before; and when you have your quantity for strong beer, proceed in your second mashing in the same way as the first.

During the time of removing your liquor out of the copper, it is of importance to take care to preserve it from burning: in order to which you should always contrive to have a low fire, or else to damp it, at the time of emptying, and to be very expeditious in putting in fresh liquor.

*166. SOME RECEIPTS FOR FINING MALT LIQUOR.

First.

To fine and improve a cask of beer, take an ounce of isinglass, cut it small, and boil it in three quarts of beer, till it is all dissolved—let it stand till quite cold, then put it into the cask, and stir it well with a stick; this beer should be tapped soon, because the isinglass is apt to make it flat as well as fine.

Second.

Put in two or three handfuls of small red sand, stirring it well—then bung it close down.

Third.

Boil a pint of wheat in two quarts of water, and squeeze out the liquid through a fine linen cloth. A pint of it will be sufficient for a kilderkin, and will fine and preserve it.

Fourth.

Take a handful of salt, and as much chalk scraped fine, and well dried ; then take some isinglass, and dissolve it in some stale beer, till it is about the consistence of syrup ; strain it out, and add about a quart to the salt and chalk, with two quarts of molasses. Mix them all well together with a gallon of the beer, which you must draw off; then put it into the cask, and take a stick, slit into four parts at the lower end, and stir it well about till it ferments. When it has subsided, stop it up close, and in two days you may tap it. This is sufficient for a butt.

Fifth.

Take a pint of water, and half an ounce of unslaked lime ; mix them well together, letting the mixture stand for three hours, that the lime may settle at the bottom. Then pour off the clear liquor, and mix with it half an ounce of isinglass, cut small and boiled ; in a little water, pour it into the barrel, and in five or six hours it will become fine.

*167. TO RECOVER BEER WHEN FLAT.

First.

Take four or five gallons out of a hogshead, boil it with four or five pounds of honey ; skim it well when cold, and put it into the cask again—then stop it up close, and it will make your liquor drink strong and pleasant.

Second.

Take two ounces of new hops, and a pound of chalk broken into several pieces—put them into the cask, and bung it up close. In three days it will be fit to drink. This is the proper quantity for a kilderkin.

Third.

Take a fine net, and put in it about a pound of hops, with a stone or something heavy to sink it to the bottom of the cask. This is sufficient for a butt—but if your cask be less, use the hops in proportion. Tap it in six months : or if you wish to have it fit to drink sooner, put in some hops, that have been boiled a short time in the first wort, either with or without a net.

There are two reasons why beer that is kept a considerable time drinks hard and stale.—The first is, the great quantity of sediment that lies at the bottom of the cask. When neglected to be cleaned, there is frequently found a paleful, and sometimes more. Now, this compound sediment of malt, hops, and yeast, so affects the beer, that it partakes of all their corrosive qualities, which renders it prejudicial to health, generating various chronical and acute diseases. On this account, during the whole process of brewing you must not allow the least sediment to mix with the wort in removing it from one tub or cooler to the other; especially be careful when you tun it into the cask, not to disturb the bottom of the working tub, which would prevent its ever being clear and fine. The second reason is, keeping it too long in the working tub. Persons who make a profit of the yeast frequently promote an undue fermentation, and keep it constantly in that state for five or six days; which causes all the spirit that should keep the beer soft and mellow to evaporate, and it will certainly get stale and hard, unless it has something wholesome to feed on. The following receipts are given for this purpose.—

First.

To a quart of French brandy put as much wheat or bean flour as will make it into a dough, and put it in long pieces at the bung-hole, letting it fall gently to the bottom.—This will prevent the beer growing stale, keep it in a mellow state, and increase its strength.

Second.

To a pound of treacle or honey add a pound of the powder of dried oyster shells, or of soft mellow chalk —mix these into a stiff paste, and put it into the butt. This will preserve the beer in a soft mellow state for a long time.

Third.

Dry a peck of egg shells in an oven—break and mix them with two pounds of soft mellow chalk, and then add some water wherein four pounds of coarse sugar has been boiled, and put it into the cask. This will be enough for a butt.

Make use of any of these receipts which you most approve of, observing that the paste or dough must be put into the cask when the

beer has done working, or soon after, and bunged down. At the end of nine or twelve months tap it, and you will find it to answer your expectations. By adopting this method with beer, you will always have a fine, generous, wholesome, and agreeable liquor.

It is the practice of some persons to beat in the yeast, while the beer is working, for several days together, to make it strong and heady, and to promote its sale. This is a wicked and pernicious custom. Yeast is of a very acrimonious and narcotic quality, and when beat in for several days together, the beer thoroughly imbibes its hurtful qualities. It is not discoverable by the taste, but is very intoxicating, and injures the whole nervous system, producing debility and all its consequences. Therefore let your wort have a free, natural, and light fermentation, and one day in the working tub will be long enough during cold weather; but turn it the second day at the furthest, throw out the whole brewing, and afterwards introduce no improper ingredients.

When you have occasion to fine, preserve, or recover beer, use any of the preceding receipts.

If you are partial to a composition of many more ingredients than what is in beer, I would recommend porter.

168. *To brew a hogshead of Porter.*

Take two bushels and a half of high-coloured malt, three pounds of hops, two pounds and a half of treacle, four pounds of colouring, two pounds and a half of liquorice root, one ounce of Spanish liquorice,—and of salts, salt of tartar, allum, capsium, and ginger, of each a small quantity. The malt must be mashed in the same manner as in brewing ale, and the hops boiled also the same way; and when boiled, the other ingredients must be added.—Porter must be fined as soon as it has done working, unless you intend to rack it off; in which case defer the fining until that time. The fourth receipt for fining ale will answer also for porter. When you put in the finings, stir it well up with your staff, and let the bung remain out for nine or ten hours.—The butt must not be too full, for if there is not room for the porter to work, it will not readily go down.

169. *To bottle Porter, Ale,* &c.

In the first place, your bottles should be clean, sweet, and dry, your corks sound an good, and your porter or ale fine. When you fill the bottles, if for home consumption, they should not be corked till the day following; and if for exportation to a hot climate, they must stand three days or more, (if the liquor is new)—it should be well corked and wired, but for a private family they may do without wiring, only they should be well packed in sawdust, and stand upright. But if you wish some ripe, keep a few packed on their sides, so that the liquor may touch the corks—and this will soon ripen, and make it fit for drinking.

There are several methods of ripening porter and ale, if flat when bottled, among which is the following:

When you are about to fill your bottles, put into each of them a tea-spoonful of raw brown sugar—or two tea spoonfuls of rice or wheat—or six raisins. Any of these will answer the purpose.

170. *For brewing Spruce Beer.*

Take a pot and a half of the essence of spruce, (which is sold at the druggists) 18 gallons of water, 18 pounds of treacle, half a pint of good yeast, and half an ounce of isinglass, cut small and dissolved into a jelly with a little stale cyder or perry. First boil your water, and then mix the treacle with it; when nearly cold, mix up your spruce with a little of it, and put it into the cask with the yeast, —then stir it well up, and let it work with the bung out for three or four days; after which put in the finings, and stir it about. Then put in the bung, and after ten days bottle it.

N. B. It should be drawn off into quart stone bottles, and waxed.

VINEGAR.

VINEGAR is a penetrating liquor, made from wines, perry, porter, ale, sugar, raisins, gooseberries, currants, cowslips, &c. and is of great use and value both for sauce, pickling, and medicine.

The following receipts will be a sufficient guide in making and managing it in the cheapest, easiest, and best methods.

171. *Wine Vinegar.*

Take any sort of wine that has gone thro' fermentation, and put it into a cask that has had vinegar in it; then take some of the fruit or stalks of which the wine has been made, and put them wet into an open-headed cask in the sun, with a coarse cloth over the top of it, for six days—after which put them in your vinegar, and stir it well about—then put it in

a warm place, if in winter, or if in summer, put it in a yard in the sun, with a slate over the bung. When your vinegar is sour enough and fine, you may rack it off into a clean sour cask, and bung it up; then put it in your cellar for use.

N. B. The lees of prick'd wine is a very proper ingredient in vinegar.

172. *Cyder Vinegar.*

The poorest sort of cyder will serve for vinegar, in managing which proceed thus—

First draw off your cyder into a cask that has had vinegar in it before; then put some of the apples that have been pressed into it, set the whole in the sun, and in a week or 9 days it may be drawn off into another cask.—This is a good table vinegar.

173. *Vinegar from the Refuse of Fruits.*

Take the skins of raisins after they have been used in making wine, and pour three times their own quantity of boiling water on

them ; stir them well about, and then set the cask in a warm place close covered, and the liquor in a few weeks time will become a sound vinegar, which, drawn off from its sediment, put into another cask, and well bunged down, will be a good vinegar for the table.

173. *Vinegar from Raisins.*

When the raisins of which your cyder was made (see CYDER) have remained dry in an open-headed vessel for fourteen days from the time your cyder was drrwn off, in order to become sour. then put off the same liquor of which your cyder was made, or water, as much as will cover the raisins, and allow it to stand covered with a coarse linen cloth for fourteen days, during which time it will become a fine and pleasant vinegar, which may then be bottled off for use ; but the longer it is kept it will improve.

174. *Gooseberry Vinegar.*

Take some gooseberries, fully ripe, and bruise them all to a mash; then measure them, and to every quart of gooseberries put three quarts of water, first boiled (let it stand till cold); and after twenty-four hours strain it through a coarse cloth, and to every gallon put one pound of brown sugar—then stir it well together, and put it into a cask or jar, covered up in a warm place for three quarters of a year, by which time it will be fit for use; but if it stands longer, it will be improved.

This is good for pickling.

175. *Currant Vinegar.*

This may be made in the same way as that from gooseberries, only pick off the currants from the stalks.

177. *Vinegar from Sugar.*

For an eighteen gallon cask put seventeen gallons of soft water and seventeen pounds of brown sugar, into your brewing copper, and as it boils, skim off the scum till none appears —then lade it into one of your tubs, and let it stand till it is milk warm—Then rub over, on both sides, a toast of brown bread with a little good ale yeast, and put it into the liquor, covering it with a cloth—let it remain a night and a day; then take the yeast clean off, and place your cask on a stand, with a tyle or a piece of lead on the bunghole, in a warm spot, where it will have the benefit of the sun.

The best season for making it is March or April. Observe, your cask must be well iron bound and painted. This makes it last much longer. Do not draw it off till July or August, but you may tap it a month before you draw it off, take out a quart or two to taste, and put it in again; this will considerably tend to fine it.

178. *For helping vinegar to sour.*

You can scarcely ever turn some vinegar without fermentation. For this purpose use any of the following means—

The lees of vinegar—pulverised tartar—vinegar itself—a wooden vessel well rinsed with vinegar, or one that has been long employed to contain it—stalks of raisins—the husks of grapes, which are generally brought to this country for that purpose—currants, cherries, or other vegetables of an acid taste, bakers leaven after it has turned sour—or any of the above mixed together.

It often happens that a thick scum will come upon vinegar. When you perceive this, you must frequently put it down very gently to the bottom; as, if you neglect this, it will grow very thick, and become of a green and blue colour, which will putrify, and take away the acid from the vinegar; but by keeping it well down, that will be prevented.

MEDICAL WINES,

USEFUL IN FAMILIES WHO LIVE AT A DISTANCE FROM PHYSICIANS.

179. *Chalybeate or Steel wine.*

Take two ounces of filings of iron; cinnamon and mace, of each two drams, and two pints of Rhenish wine. Infuse for three or four weeks, frequently shaking the bottle—then pass the wine through a filter.

This is said to be a remedy for obstructions of the menses. The dose is half a wine glass taken twice or thrice a day. Lisbon wine, if sharpened with half an ounce of cream of tartar is also beneficial.

180. *Stomach wine.*

Take one ounce of Peruvian bark grossly powdered, cordemum seeds and Peruian bark

bruised, of each two drams. Infuse in a bottle of white port or Lisbon wine for five or six days, then strain off the wine.

This is used in cases of debility of the stomach or intestines, for slow recovery after a fever, or for intermittent fevers. A glass may be taken two or three times a day.

181. *Epicacuanha wine.*

Take an ounce of epicacuanha in powder, and a pint of mountain wine. Infuse for three or four days, then filter the tincture.

It is taken as a vomit for persons who cannot swallow the powder, or whose stomachs are too irritable to bear it. The dose is from an ounce to an ounce and a half.

182. *Anthelmintic wine.*

Take half an ounce of rhubarb and one ounce of worm seed. Bruise them, and infuse in two pints of red port wine for a few days, then strain off the wine.

A glass of this twice or thrice a day is good for persons afflicted with worms.

183. *Candied Orange Peel.*

Soak Seville orange peel in several waters till it loses its bitterness; then boil in a solution of double refined sugar, and water it till it becomes transparent.

184. *Conserve of Sloes.*

This is prepared by boiling the sloes gently in water, being careful to take them out before they burst, afterwards expressing the juice, and beating it up with three times its weight of fine sugar.

185. *Conserve of Red Roses.*

Take a pound of red roses, cleared of their heels; beat them well in a mortar, and add by degrees two pounds of double refined sugar beat into powder.

186. *Antimonial wine.*

Take glass of antimony reduced to a fine powder half an ounce, Lisbon wine 8 ounces: Digest without heat for three or four days, shaking the bottle now and then; afterwards filter the wine through paper.

The dose varies according to the purpose for which it is intended. As an alterative it may be taken from ten to fifty or sixty drops. In a large dose it generally provokes vomiting.

187. *Bitter wines.*

Take Gentian root and yellow rind of lemon peel fresh, of each one ounce, two drams of long pepper, and two pints of mountain wine: Infuse without heat for a week, and strain out the wine for use.

In complaints of the stomach arising from weakness or indigestion, a glass of this wine may be taken an hour before dinner and supper.

NECESSARY ARTICLES

FOR

WINE AND SPIRIT VAULTS,

AND

GENTLEMEN's CELLARS.

In the first place you should have a good rope and tackling, to let down your goods into the vaults or cellar, and if it be under a warehouse, you must take care that your tackling above is safe and in good order. But if the cellars be under a dwelling-house, or where there is no pulley above, it is necessary to have a ring bolt, which when wanted may be drove into the ground, and unto which you are to fasten your rope: in the next place, you must have a slide or ladder for the casks to slide or roll on.

A pair of strong slings for pipes, puncheons and heavy goods.

A pair of cann hooks and a pair of crate hooks; the first to lighten casks, and the other for crates, &c.

A block of wood to put under the pipes when toping them over in a narrow passage or in casing of them; you will find that this will help as much as a good man.

A flogger or bung starter to beat up the bungs with.

A small valinch to taste your wines with.

A large valinch to sample your goods.

A pewter or a copper crane, and a small copper pump to rack off your goods.

Two five, and two three gallon cans, made of wood, for racking your wines with, and to beat the finings in.

A large wooden funnel, for racking, &c.

Two or three copper funnels which will hold from a quart to a gallon each.

Two racking cocks, each half an inch bore.

Two wine bottling cocks, an inch and a half long in the nebs.

Two porter or cyder cocks, long nebs.

A brace and various bitts to suit the different sizes of racking and bottling cocks.

A small tub to put under the tap when bottling.

A tub about seven inches deep, made of one end of a Madeira pipe, or a cask about that size, in which you must have a piece of board just to fit the inside, with holes through, to put in the inside, and on which you are to place bottles when drawing off. This will both keep the bottles clean, and save four or five bottles in each pipe.

Six spilt broomsticks for cellar candlesticks, to carry in the hand.

Three tin candlesticks, to hang on the pipe, and cork basket, when bottling.

A square basket or box made in the form of a happer, to hold the corks when bottling.

A coarse linen bag to hold the corks in, which must be kept, when not using, in a dry room, that they may be kept hard, for if you keep them in the cellar they will grow soft, in which state you cannot work them.

Two small tin funnels to put in spare bottles when bottling off.

A small strainer to run the wine through, when necking the bottles.

Two low stools to sit on when bottling.

A leather boot to buckle on the knee, for to hold the bottle in when corking them.

A leather apron, with a pocket before, and bib to button upon the waistcoat.

Two common cork screws.

A patent cork screw to draw the corks of your old bottled wine without shaking.

Six wine glasses, which must always be kept clean and ready at hand, if any gentleman should come to taste your wines; and so by keeping plenty of clean glasses, you will have a fresh glass to taste the different wines with.

A cork driver made of heavy wood.

A raising or tilting jack to tilt wine in casks upon their stands.

A wine basket made to hold the bottles that are crusted upon their sides.

A basket with partitions in, to carry bottles in standing up.

A whisk to beat the finings with.

Three flannel or linen bags, made the same as a jelly bag, to run the bottoms of your wines and spirits through.

A strong iron screw to raise the bungs with, when you cannot get to them with the flogger, or when you want the bung out, without disturbing the wine.

A pair of pliers to draw the pegs with.

Bungs, corks and vent pegs.

Two frets or middle-sized gimblets.

Some sheet lead and tacks to put on any

broken staves, or to stop any leaks which may be in the casks.

A quire of brown paper to put round cocks and under the lead, when stopping leaks.

A dipping rod to dip your wines and spirits with.

A staff with a chain at one end to rumage the wines, &c. when fining them.

Shots and lead canister, and two cloths to wash bottles, (and beware of any that has had oil in them) but if you should happen to spoil your shot with an oily bottle, take some fresh horse dung, and a little saw-dust, rub them well in it, then wash them in cold water, after which, give them a good shaking in a bottle with a little vinegar. This will make them as clean as ever.

Two large tubs to be kept for washing bottles n only.

A bench to put the tubs on when washing bottles.

A small sieve to skim the straw off the water when washing the bottles.

A cork drawer to draw the corks out of the empty bottles.

As soon as you have done using any of your tubs or cans, wash and scald them out, and turn their bottoms upwards in a dry place.

Ten small racks that will hold six dozen each. These are the best racsk that have ever yet been made; when they are filled they can be layed two or three deep, and when the bottles are dry, you may carry them in the racks to the place where you are drawing off.

A small cooper's adze.

An iron and a wooden driver to tighten your iron or wooden hoops on the casks.

A dozen or two of wooden bungs different sizes.

A few bull-rushes, and a chinker, you should always keep by you to stop any leaks, that may happen in the gropping or chimbs of the cask. A Thermometer, which is to be kept

in the vault where your wines are, that by the help of a stove or chafindish, you may be able to keep the heat of the vault as near temperate as possible.

A few dozen of delph labels with the names of the different wines you keep, to hang on the tops of the bins, and on the outward ends of the casks.

Have a cup-board made and fixed in the cellar, or near it, to hold all the tools, so that you may have every thing at hand when wanted, instead of running about and hunting for them.

A spade, two good stiff birch brooms, and a rake to level the saw-dust on the flour.

AUTHOR Westney, R.
TITLE The Wine and Spirit Dealer's and Consumer's Vade Mecum
DATE

VINTNERS CLUB
655 Sutter Street
San Francisco, CA 94102